NQ50C7535DS

Combi MWO Built-in Oven

user manual

Please be advised that the Samsung warranty does NOT cover service calls to explain product operation, correct improper installation, or perform normal cleaning or maintenance.

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ENGLISH

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SAMSUNG

USING THIS INSTRUCTION BOOKLET

You have just purchased a SAMSUNG microwave oven. Your Owner's Instructions contain valuable information on cooking with your microwave oven:

- Safety precautions
- Suitable accessories and cookware
- Useful cooking tips
- Cooking tips

LEGEND FOR SYMBOLS AND ICONS

⚠ WARNING	Hazards or unsafe practices that may result in **severe personal injury or death**.
⚠ CAUTION	Hazards or unsafe practices that may result in **minor personal injury or property damage**.

⚠	Warning; Fire hazard	⚠	Warning; Hot surface
⚠	Warning; Electricity	⚠	Warning; Explosive material
⊘	Do NOT attempt.	✋	Do NOT touch.
✂	Do NOT disassemble.	★	Follow directions explicitly.
🔌	Unplug the power plug from the wall socket.	⏚	Make sure the machine is grounded to prevent electric shock.
☎	Call the service center for help.	✎	Note
☛	Important		

IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

Make sure that these safety precautions are obeyed at all times.

Before using the oven, confirm that the following instructions are followed.

⚠ WARNING (Microwave function only)

⊘ **WARNING:** If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

WARNING: It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.

WARNING: Liquids and other foods must not be heated in sealed containers since they are liable to explode.

This appliance is intended to be used in household only.

WARNING: This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are aged from 8 years and above and supervised.

Only use utensils that are suitable for use in microwave ovens.

When heating food in plasitic or paper containers, keep an eye on the oven due to the possibility of ignitions.

The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.

If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle any flames.

WARNING: Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.

WARNING: The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.

Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.

★ The oven should be cleaned regularly and any food deposites removed.

☛ Failure to maintain the oven in a clean conditioin could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

⊘ The appliance is not intended for installing in road vehicles, caravans and similar vehicles etc.

★ This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

★ Children should be supervised to ensure that they do not play with the appliance.

☎ If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

⊘ **WARNING:** Liquids or other foods must not be heated in sealed containers since they are liable to explode;

⊘ The appliance should not be cleaned with a water jet.

★ This oven should be positioned proper direction and height permitting easy access to cavity and control area.

★ Before using the your oven first time, oven should be operated with the water during 10 minute and then used.

★ If the oven generates a strange noise, a burning smell, or smoke is emitted, unplug the power plug immediately and contact your nearest service center.

☛ Appliance should allow to disconnection of the appliance from the supply after installation. The disconnection may be achieved by having the plug accessible or by incorporating a switch in the fixed wiring in accordance with the wiring rules.

⚠ WARNING (Oven function only) - Optional

WARNING: When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

WARNING: Accessible parts may become hot during use. Young children should be kept away.

A steam cleaner is not to be used.

WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

WARNING: The appliance and its accessible parts become hot during use.
Care should be taken to avoid touching heating elements.
Children less than 8 years of age shall be kept away unless continuously supervised.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

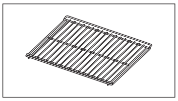
The temperature of accessible surfaces may be high when the appliance is operating.

The door or the outer surface may get hot when the appliance is operating.

Keep the appliance and its cord out of reach of children less than 8 years.

Appliances are not intended to be operated by means of an external timer or separate remote-control system.

Please put the bent up frame side to the back, in order to support the restposition when cooking big loads.



Do not use oven rack for microwave oven mode.

This product is a Group 2 Class B ISM equipment. The definition of group 2 which contains all ISM equipment in which radio-frequency energy is intentionally generated and/or used in the form of electromagnetic radiation for the treatment of material, and EDM and arc welding equipment.
For Class B equipment is equipment suitable for use in domestic establishments and in establishments directly connected to a low voltage power supply network which supplies buildings used for domestic purposes.

INSTALLATION INSTRUCTIONS

General

Technical Information

Electrical Supply: 240 V ~ 50 Hz

Dimensions (w×h×d)

Set size : W 595 x H 454 x D 569.4
Built in size : W 555 x H 445 x D 548.8
This appliance complies with EU regulations.
Disposal of Packaging and Appliance
Packaging is recyclable.
Packaging may consist of the following materials:
- cardboard;

- polyethylene film (PE);
- CFC-free polystyrene(PS rigid foam).

Please dispose of these materials in a responsible manner in accordance with government regulations.

The authorities can provide information on how to dispose of domestic appliances in a responsible manner.

Safety
This appliance should only be connected by a qualified technician. The Oven is NOT designed for use in a commercial cooking setting. It should be used exclusively for cooking food in a home setting. The appliance is hot during and after use.
Exercise caution when young children are present.

Electrical Connection
The house mains to which the appliance is connected should comply with national and local regulations. Appliance should allow to disconnection of the appliance from the supply after installation. The disconnection may be achieved by having the plug accessible or by incorporating a switch in the fixed wiring in accordance with the wiring rules.

Install in the Cabinet
Kitchen Cabinets in contact with the oven must be heat-resistant up to 100 °C.
Samsung will take no responsibility for damage of cabinets from the heat.

Fig1. Slide the oven partly into the recess. Lead the connection cable to the power source.

Fig2. Slide the oven completely into the recess.

Fig3. Fasten the oven using the two screws (4 X 25 mm) provoded.

Fig4. Make the electrical connection.
Check that the appliance works.

Fig1

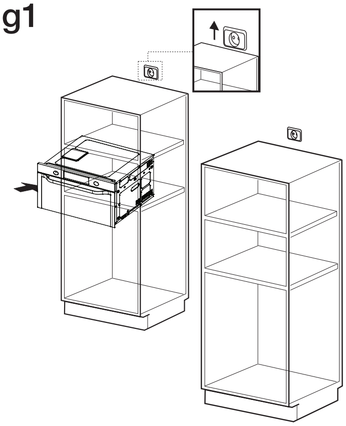


Fig3

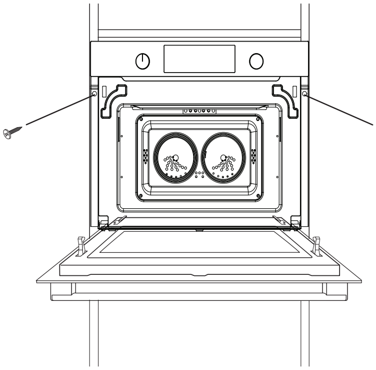


Fig2

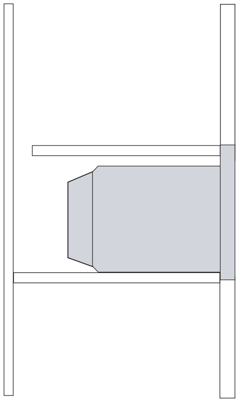
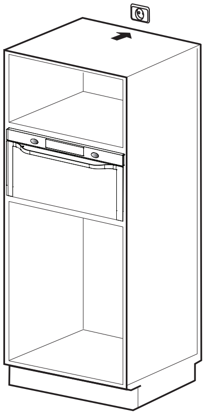
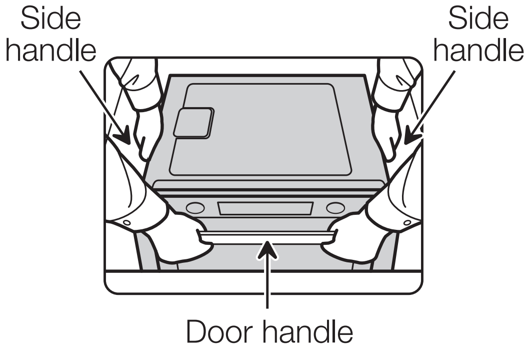


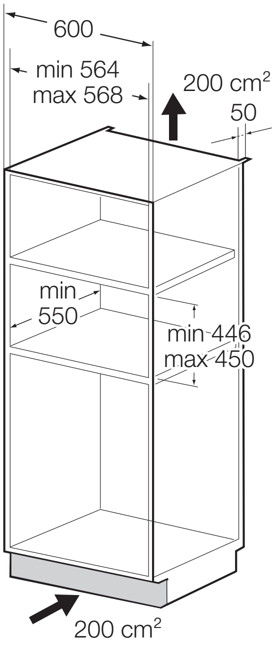
Fig4



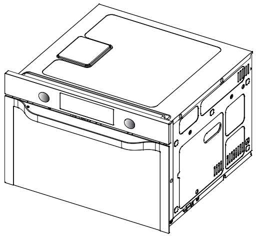
Be sure to hold the appliance with 2 side handles and door handle when unpacking the product.

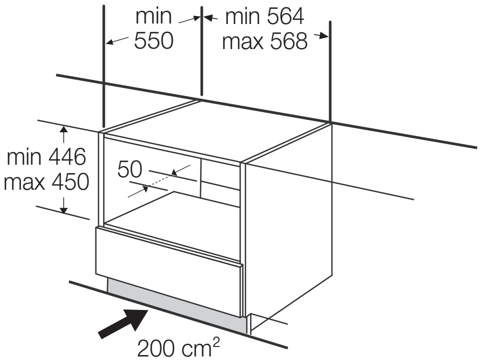

Side handle
Side handle
Door handle

Building-in dimensions


600
min 564
max 568
200 cm²
50
min 550
min 446
max 450
200 cm²

Built-under Dimensions




min 550
min 564
max 568
min 446
max 450
50
200 cm²

CLEANING YOUR MICROWAVE OVEN

The following parts of your microwave oven should be cleaned regularly to prevent grease and food particles from building up:

- Inside and outside surfaces
- Door and door seals
- Turntable and Roller rings (Turntable type model only)

ALWAYS ensure that the door seals are clean and the door closes properly.

Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

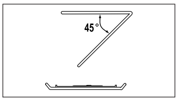
1. Clean the outside surfaces with a soft cloth and warm, soapy water. Rinse and dry.
2. Remove any splashes or stains on the inside surfaces of oven with a soapy cloth. Rinse and dry.
3. To loosen hardened food particles and remove smells, place a cup of diluted lemon juice in the oven and heat for ten minutes at maximum power.
4. Wash the dishwasher-safe plate whenever necessary.

DO NOT spill water in the vents. **NEVER** use any abrasive products or chemical solvents. Take particular care when cleaning the door seals to ensure that no particles:

- Accumulate
- Prevent the door from closing correctly

Clean the microwave oven cavity right after each use with a mild detergent solution, but let the microwave oven cool down before cleaning in order to avoid injury.

When cleaning the upper part inside the cavity, it will be convenient to turn heater downward by 45 ° and clean it.
(Swing heater model only)



STORING AND REPAIRING YOUR MICROWAVE OVEN

A few simple precautions should be taken when storing or having your microwave oven serviced.
The oven must not be used if the door or door seals are damaged:

- Broken hinge
- Deteriorated seals
- Distorted or bent oven casing

Only a qualified microwave service technician should perform repair

☛ **NEVER** remove the outer casing from the oven. If the oven is faulty and needs servicing or you are in doubt about its condition:

- Unplug it from the wall socket
- Contact the nearest after-sales service centre

If you wish to store your oven away temporarily, choose a dry, dustfree place.
Reason : Dust and damp may adversely affect the working parts in the oven.

This microwave oven is not intended for commercial use.

The Light bulb should not be replaced in person for safety reasons.
Please contact nearest authorised Samsung customer care,to arrange for a qualified engineer to replace the bulb.

	⚠ WARNING	⚠	⚠	⚠	⚠
	Only qualified staff should be allowed to modify or repair the appliance.	✓	✓	✓	✓
	Do not heat liquids and other food in sealed containers for microwave function.	✓	✓	✓	✓
	For your safety, do not use high-pressure water cleaners or steam jet cleaners.	✓	✓	✓	✓
	Do not install this appliance; near heater, inflammable material; in a humid, oily or dusty location, in a location exposed to direct sunlight and water or where gas may leak; on un level ground.	✓	✓	✓	✓
	This appliance must be properly grounded in accordance with local and national codes.	✓	✓	✓	✓

★	Remove all foreign substances such as dust or water from the power plug terminals and contact points using a dry cloth on a regular basis.	✓	✓	✓	✓
⊘	Do not pull or excessively bend or place heavy objecton the power cord.	✓	✓	✓	✓
★	In the event of a gas leak (such as propane gas, LP gas, etc.), ventilate immediately without touching the power plug.	✓	✓	✓	✓
✋	Do not touch the power plug with wet hands.	✓	✓	✓	✓
⊘	Do not turn the appliance off by unplugging the power plug while an operation is in progress.	✓	✓	✓	✓
🔌	Do not insert fingers or foreign substances, If any foreign substance such as water has entered the appliance, unplug the power plug and contact your nearest service centre.	✓	✓	✓	✓
⊘	Do not apply excessive pressure or impact to the appliance.	✓	✓	✓	✓
⊘	Do not place the oven over a fragile object such as a sink or glass object.	✓	✓		
⊘	Do not use benzene, thinner, alcohol, steam cleaner or high pressure cleaner to clean the appliance.	✓	✓	✓	✓
⊘	Ensure that the power voltage, frequency and current are the same as those of the product specifications.	✓	✓		✓
⊘	Plug the power plug into the wall socket firmly. Do not use a multiple plug adapter, an extension cord or an electric transformer.	✓	✓	✓	
⊘	Do not hook the power cord on a metal object, insert the power cord between the objects or behind the oven.	✓	✓	✓	
⊘	Do not use a damaged power plug, damaged power cord or loose wall socket. When the power plug or power cord is damaged, contact your nearest service centre.	✓	✓	✓	✓
⊘	Do not pour or directly spray water onto the oven.	✓	✓		
⊘	Do not place objects on the oven, inside or on the door of the oven.	✓	✓	✓	
⊘	Do not spray volatile material such as insecticide onto the surface of the oven.	✓	✓		
⊘	Do not store flammable materials in the oven. Take special care when heating dishes or drinks that contain alcohol as alcohol vapours may contact a hot part of the oven.	✓		✓	✓
★	Keep children away from the door when opening or closing it as they may bump themselves on the door or catch their fingers in the door.	✓	✓	✓	✓
★	**WARNING:** Microwave heating of beverages can result in delayed eruptive boiling,therefore care must be taken when handling the container; To prevent this situation ALWAYS allow a standing time of at least 20 seconds after the oven has been switched off so that the temperature can equalize. Stir during heating, if necessary, and ALWAYS stir after heating. In the event of scalding, follow these FIRST AID instructions: • Immerse the scalded area in cold water for at least 10 minutes. • Cover with a clean, dry dressing. • Do not apply any creams, oils or lotions.	✓	✓	✓	✓

	⚠ **CAUTION**	🔥	⚡	♨	💥
★	Only use utensils that are suitable for use in microwave ovens; DO NOT use any metallic containers, Dinnerware with gold or silver trimmings, Skewers, forks, etc. Remove wire twist ties from paper or plastic bags. Reason: Electric arcing or sparking may occur and may damage the oven.	✓		✓	✓
⊘	Do not use your microwave oven to dry papers or clothes.	✓		✓	✓
★	Use shorter times for smaller amounts of food to prevent overheating and burning food.	✓		✓	✓
⊘	Do not immerse the power cable or power plug in water and keep the power cable away from heat.	✓	✓		
⊘	Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended; Also do not heat airtight or vacuum-sealed bottles, jars, containers, nuts inshells, tomatoes etc.			✓	✓
⊘	Do not cover the ventilation slots with cloth or paper. They may catch fire as hot air escapes from the oven. The oven may also overheat and switch itself off automatically, and will remain off until it cools sufficiently.	✓		✓	
✋	Always use oven mitts when removing a dish from the oven to avoid unintentional burns.			✓	
★	Stir liquids halfway during heating or after heating ends and allow the liquid stand at least 20 seconds after heating to prevent eruptive boiling.			✓	
★	Stand at arms length from the oven when opening the door to avoid getting scalded by escaping hot air or steam.			✓	
⊘	Do not operate the microwave oven when it is empty. The microwave oven will automatically shut down for 30 minutes for safety purposes. We recommend placing a glass of water inside the oven at all times to absorb microwave energy in case the microwave oven is started accidentally.	✓			✓
★	Install the oven in compliance with the clearances stated in this manual. (See installing your microwave oven.)	✓		✓	
★	Take care when connecting other electrical appliances to sockets near the oven.	✓	✓	✓	

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY.(MICROWAVE FUNCTION ONLY)

Failure to observe the following safety precautions may result in harmful exposure to microwave energy.

(a) Under no circumstances should any attempt be made to operate the oven with the door open or to tamper with the safety interlocks (door latches) or to insert anything into the safety interlock holes.

(b) Do NOT place any object between the oven door and front face or allow food or cleaner residues to accumulate on sealing surfaces. Ensure that the door and door sealing surfaces are kept clean by wiping after use first with a damp cloth and then with a soft dry cloth.

(c) Do NOT operate the oven if it is damaged until it has been repaired by a qualified microwave service technician trained by the manufacturer. It is particularly important that the oven door closes properly and that there is no damage to the:

(1) door (bent)
(2) door hinges (broken or loose)
(3) door seals and sealing surfaces

(d) The oven should not be adjusted or repaired by anyone other than a properly qualified microwave service technician trained by the manufacturer.

Samsung will charge a repair fee for replacing an accessory or repairing a cosmetic defect if the damage to the unit and/or damage to or loss of the accessory was caused by the customer. Items this stipulation covers include:

(a) A Dented, Scratched, or Broken Door, Handle, Out-Panel, or Control Panel.
(b) A Broken or missing Tray, Guide Roller, Coupler, or Wire Rack.

- Use this appliance only for its intended purpose as described in this instruction manual. Warnings and Important Safety Instructions in this manual do not cover all possible conditions and situations that may occur. It is your responsibility to use common sense, caution, and care when installing, maintaining, and operating your appliance.
- Because these following operating instructions cover various models, the characteristics of your microwave oven may differ slightly from those described in this manual and not all warning signs may be applicable. If you have any questions or concerns, contact your nearest service centre or find help and information online at www.samsung.com.
- This microwave oven is supposed for heating food. It is intended for domestic home-use only. Do not heat any type of textiles or cushions filled with grains, which could cause burns and fire. The manufacturer cannot be held liable for damage caused by improper or incorrect use of the appliance.
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possible result in a hazardous situation.

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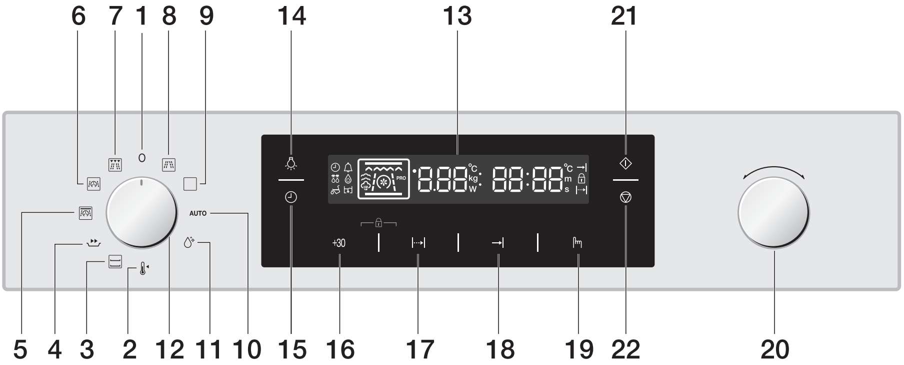
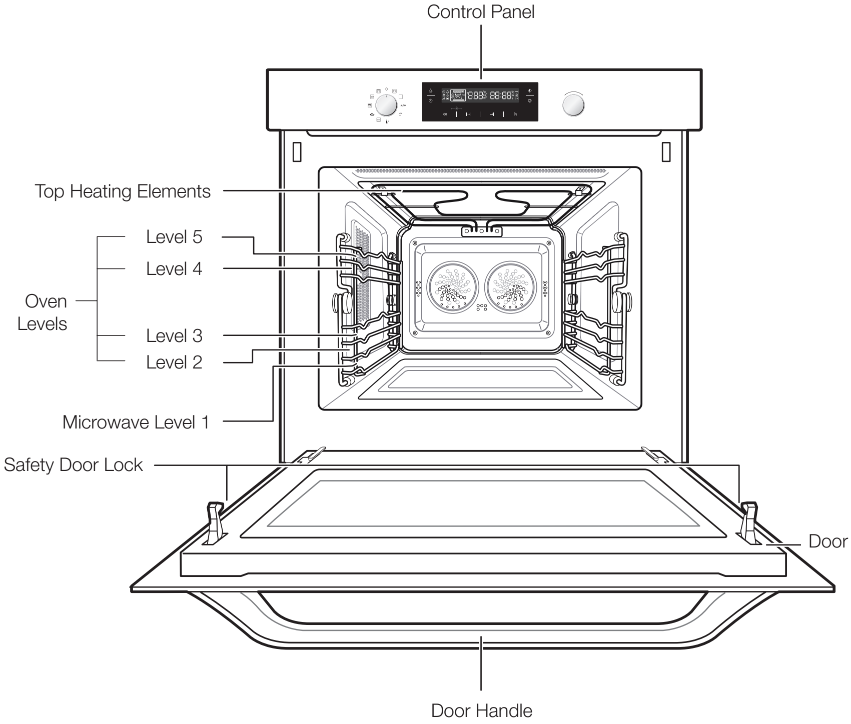
CONTROL PANEL


6
7
1
8
9
14
13
21
AUTO
+30
PRO
5
4
3
2
12
11
10
15
16
17
18
19
22
20

1.	OFF	**12.**	MODE SELECTOR
2.	KEEP WARM	**13.**	DISPLAY
3.	MULTI LEVEL COOK	**14.**	LAMP
4.	SPEED COOK MODE	**15.**	CLOCK
5.	MICROWAVE + ROAST	**16.**	+30s (quick start)
6.	MICROWAVE + CONVECTION	**17.**	COOK TIME
7.	MICROWAVE + GRILL	**18.**	END TIME
8.	MICROWAVE MODE	**19.**	SELECT
9.	OVEN MODE	**20.**	MULTI-FUNCTION SELECTOR
10.	AUTO MENU MODE	**21.**	START
11.	STEAM CLEAN	**22.**	STOP/CANCEL

OVEN

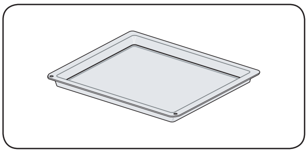

Control Panel
Top Heating Elements
Level 5
Level 4
Oven Levels
Level 3
Level 2
Microwave Level 1
Safety Door Lock
Door
Door Handle

- Shelf levels are numbered from the bottom up.
- The levels 4 and 5 are mainly used for grill function.
- The level 1 is mainly used for microwave function with the ceramic tray.
- Please refer to Cooking Guides provided throughout this booklet to determine appropriate shelf level for your dishes.

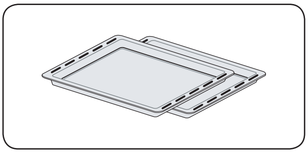
ACCESSORIES

The following accessories are provided with your microwave oven:

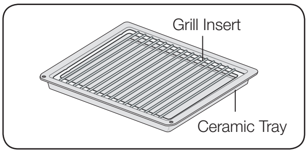
1. Ceramic tray.
   (Useful for microwave mode)



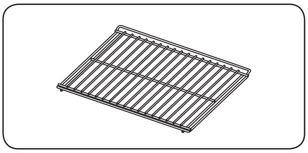
2. Baking trays.
   (DO NOT use for microwave mode.)



3. Grill insert for ceramic tray.
   (Useful for speed menu and grill mode)



4. Oven rack.
   (DO NOT use for microwave mode.)



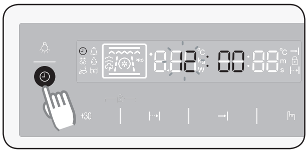
Please refer to Cooking Guides in this manual to determine the appropriate accessory for your dishes.

before you begin

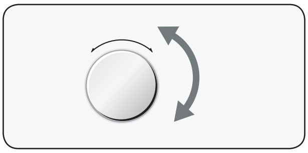
When the appliance is first plugged in, the DISPLAY lights up. After three seconds, the Clock symbol and “12:00” blink on the DISPLAY.

SETTING THE CLOCK

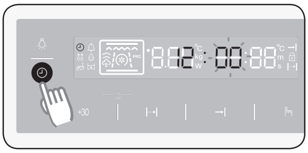
1. Press **CLOCK**. The “12” starts blinking.



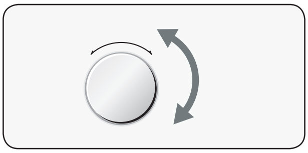
2. Turn the **MULTI-FUNCTION SELECTOR** to set hour.



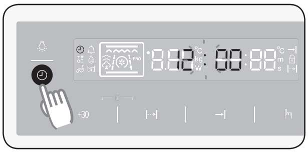
3. Press **CLOCK** again. The “00” starts blinking.



4. Turn the **MULTI-FUNCTION SELECTOR** to set minute.



5. Press the **CLOCK** again. The clock sets by itself within 5 seconds.



If you want to change a setting after you have pressed a button, the setting starts blinking. You can only change this setting during blinking. If it has stopped blinking, you have to press the button so it will start blinking again.

SETTING THE ENERGY SAVE MODE

The oven has an energy save mode. This facility saves electricity when the oven is not in use.

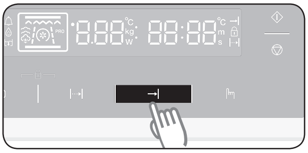
Standby mode

The oven will default to Standby mode after 10 minutes if not operated.

ECO mode

In ECO mode, the current time is not displayed. You cannot use the oven.

1. Press the **END TIME** for 3 seconds.
   While in ECO mode, the display is turn off and the oven cannot used.



2. To remove ECO mode, open the door or press any button. And then the display is switched on again. The oven is ready for use.

If you do not select any function when appliance is in the middle of setting or operating with temporary stop condition, function is canceled and clock will be displayed after 25 minutes. Oven Lamp will be turned off after 5 minutes with door open condition.

oven use

TYPES OF HEATING

The following chart summarizes the various heating modes and settings available on your oven. Use the Cooking Guides in the pages that follow to determine the appropriate mode and setting for all your recipes.

Microwave mode

	Microwave energy is used to cook and defrost foods. It provides fast efficient cooking without changing the colour or form of food. Power level and cooking time are manually set to suit various dishes.

Oven mode

	Convection Food is heated by hot air from the back of the oven. This setting provides uniform heating and is ideal for baking. Suggested temperature: 180 °C
	Roasting (Convection + Top) Heat Hot air and top heating element combine, making this setting ideal for crisping and browning. Especially recommended for meats. Suggested temperature: 180 °C
	Conventional Heat Heat comes from top and bottom heating elements. This setting is suitable for baking and roasting. Suggested temperature: 200 °C
	Grill Food is heated by the top heating element. Suggested temperature: 220 °C
	Fan Grill The heat generated by the top heating elements is distributed by the fan. This mode can be used for grilling meat and fish. Suggested temperature: 220 °C
	Pizza (Convection + Bottom) Hot air and the bottom heating element combine so food can be crisped and browned. Suggested temperature: 180 °C
	Intensive (Top + Bottom + Convection) This mode activates all heating elements such as top, bottom and convection fan alternately. The heat is distributed evenly in the oven. This mode is suitable for big quantities of food, which need heat supply, such as large gratins and pies. Suggested temperature: 180 °C

PRO	**ProRoasting** This mode includes an automatic heating-up cycle over 200 °C. The top heater and the convection fan are operating during the process of searing the meat. After this stage the food is cooked gently by the low temperature of preselection. This process is done while the top and the bottom heaters are operating. This mode is suitable for meat roasts, poultry and fish. Suggested temperature: 100 °C
	ECO Convection This mode uses the optimized heating system so that you save the energy during cooking your dishes. The cooking time will be increased a little but you can achieve the even baking results without the burning on your dishes. Suggested temperature: 180 °C **Note :** The ECO Convection mode of heating is used to determine the energy efficiency class in accordance with EN50304.

Combi-functions

	Microwave + Grill This function is suitable for all kind of cooked food which need reheating and browning(e.g. baked pasta), as well as foods which required a short cooking time to brown the top of the food. Also, this mode can be used for thick food portions that benefit from a browned and crispy top(e.g. chicken pieces).
	Microwave + Convection This function is suitable for all kind of meat and poultry as well as casseroles and gratin dishes, sponge cakes and light fruit cakes, pies and curmbels, roast beef and chicken.
	Microwave + Roast This function is suitable for thin meat, fish, poultry and vegetable, as well as small roasts which is not necessary to turnover.

Multi-level cook mode

	The food is heated by hot air in such a way that it is possible to cook on two levels.

Keep warm mode

	The food will be kept warm by help of the heat, provided by the bottom heating element. (Do not keep food warm for longer than 2 hours. Warm food spoils more quickly.) Temperature: 70 °C

Automatic functions

AUTO	**Auto Menu Mode** 36 pre-programmed auto cook settings can be selected for your convenience. Time and temperature will be set automatically. You simply select programme and weight your dish and start the auto cooking process.
▶▶	**Speed Cook Mode** 4 pre-programmed auto cook settings can be selected for your convenience. Time and temperature will be set automatically. You simply select programme and weight your dish and start the speed cooking process.
💧	**Steam Clean** By the help of hot steam the surface of the oven cavity will be soaked and you can easily clean your oven. The steam clean programme takes only 15 minutes time.

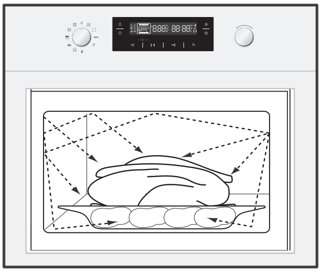
HOW A MICROWAVE OVEN WORKS

Microwaves are high - frequency electromagnetic waves; the energy released enables food to be cooked or reheated without changing either the form or the colour.

You can use your microwave to:

- Microwave mode
- Combi-functions

Cooking principle



1. The microwaves generated by the microwave are distributed uniformly by using a stirrer distribution system. The food is thus cooked evenly.
2. The microwaves are absorbed by the food up to a depth of about 1 inch (2.5 cm). Cooking then continues as the heat is dissipated within the food.
3. Cooking times vary according to the container used and the properties of the food:
    - Quantity and density
    - Water content
    - Initial Temp. (Refrigerated or not)

☛ As the center of the food is cooked by heat dissipation, cooking continues even when you have taken the food out of the oven.

Standing times specified in recipes and in this booklet must therefore be respected to ensure.

- Even cooking of the food right to the center
- The same temperature throughout the food

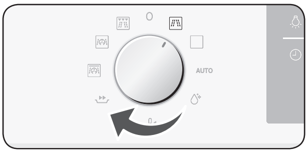
USING THE MICROWAVE MODE

Microwaves are high frequency electromagnetic waves. In microwave cooking, microwave energy penetrates food, attracted and absorbed by its water, fat and sugar content. The microwaves cause the molecules in the food to move rapidly. The rapid movement of these molecules creates friction and the resulting heat cooks the food.

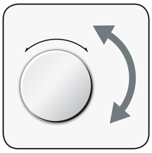
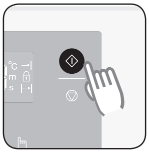
☛ Use the ceramic tray on level 1.

Setting microwave mode

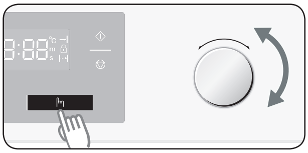
1. Turn the **MODE SELECTOR** to microwave position. Time and power level will appear on the **DISPLAY**.



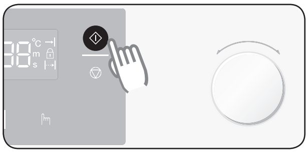
2. Turn the **MULTI-FUNCTION SELECTOR** to set the desired cooking time. If you do not wish to change power level, press **START** to start cooking.
   - Cooking time setting : Max. 90 minutes.

3. To change the power level, press **SELECT** and turn the **MULTI-FUNCTION SELECTOR** to the desired level. Refer to Cooking Guides (pages 25 ~ 29) for guidelines on appropriate cooking times and power levels.



4. Press the **START** to start cooking.



Guide to microwave power levels

POWER LEVEL	PERCENTAGE (%)	OUTPUT POWER (W)	REMARK
HIGH	100	900	For heating up liquids.
HIGH LOW	83	750	For heating up and cooking food.
MEDIUM HIGH	67	600	For heating up and cooking food.
MEDIUM	50	450	For cooking meat and heating up delicate foods.
MEDIUM LOW	33	300	
DEFROST	20	180	For defrosting and continued cooking.
LOW	11	100	For defrosting delicate foods.

Microwave cookware guide

Cookware used for Microwave Mode must allow microwaves to pass through and penetrate food. Metals such as stainless steel, aluminum and copper reflect microwaves. Therefore, do not use cookware made of metallic materials. Cookware marked microwave - safe is always safe for use. For additional information on appropriate cookware refer to the following guide and place a glass of water or some food on the Ceramic tray.

Cookware	Microwave-Safe	Comments
Aluminium Foil	✓✗	Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the oven wall or if too much foil is used.
China and Earthenware	✓	Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless decorated with a metal trim.
Disposable Polyester Cardboard Dishes	✓	Some frozen foods are packaged in these dishes.
Fast – Food Packaging		
• Polystyrene cups containers	✓	Can be used to warm food. Overheating may cause the polystyrene to melt.
• Paper bags or newspaper	✗	May catch fire.
• Recycled paper or metal trims	✗	May cause arcing.

Cookware	Microwave-Safe	Comments
Glassware		
- Oven-to-table ware	✓	Can be used, unless decorated with a metal trim.
- Fine glassware	✓	Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly.
- Glass jars	✓	Must remove the lid. Suitable for warming only.
Metal		
- Dishes	✗	May cause arcing or fire.
- Freezer bag twist ties	✗	
Paper		
- Plates, cups, napkins and Kitchen paper	✓	For short cooking times and warming. Also to absorb excess moisture.
- Recycled paper	✗	May cause arcing.
Plastic		
- Containers	✓	Particularly if heat-resistant thermoplastic. Some other plastics may warp or discolour at high temperatures. Do not use Melamine plastic.
- Cling film	✓	Can be used to retain moisture. Should not touch the food. Take care when removing the film as hot steam will escape.
- Freezer bags	✓✗	Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary.
Wax or Grease-proof Paper	✓	Can be used to retain moisture and prevent spattering.

Arcing is the microwave term for sparks in the oven.

✓ : Recommended
✓✗ : Use caution
✗ : Unsafe

Microwave cooking guide

General guidelines

Food suitable for microwave cooking

Many kinds of food are suitable for microwave cooking, including fresh or frozen vegetables, fruit, pasta, rice, grains, beans, fish, and meat. Sauces, custard, soups, steamed puddings, preserves, and chutneys can also be cooked in a microwave oven.

Covering during cooking

Food should be covered during cooking, as the evaporated water rises as steam and contributes to the cooking process. Food can be covered in different ways such as with a ceramic plate, plastic cover or microwave suitable cling film.

Standing times

After cooking, it is important to let food stand for the recommended standing time to allow the temperature to even out within the food.

Cooking guide for frozen vegetables

Use a suitable glass Pyrex bowl with lid. Cook covered for the minimum time (see table).

Continue cooking to get the result you prefer. Stir twice during cooking and once after cooking. Add salt, herbs or butter after cooking. Keep covered during standing time.

Food	Portion (g)	Power (W)	Time (min.)	Standing time (min.)	Instructions
Spinach	150	600	5-6	2-3	Add 15 ml (1 tbsp.) cold water.
Broccoli	300	600	8-9	2-3	Add 30 ml (2 tbsp.) cold water.
Peas	300	600	7-8	2-3	Add 15 ml (1 tbsp.) cold water.
Green Beans	300	600	7½-8½	2-3	Add 30 ml (2 tbsp.) cold water.
Mixed Vegetables (Carrots/Peas/Corn)	300	600	7-8	2-3	Add 15 ml (1 tbsp.) cold water.
Mixed Vegetables (Chinese Style)	300	600	7½-8½	2-3	Add 15 ml (1 tbsp.) cold water.

Cooking guide for fresh vegetables

Use a suitable glass Pyrex bowl with lid. Add 30-45 ml cold water (2-3 tbsp.) for every 250 g unless another water quantity is recommended (see table) Cook covered for the minimum time (see table) Continue cooking to get the result you prefer. Stir once during and after cooking. Add salt, herbs or butter after cooking. Cover during the 3 minute standing time.

Hint: Cut fresh vegetables into even sized pieces. The smaller they are cut the quicker they are cooked.

✎ All fresh vegetables should be cooked using full microwave power (900 W).

Food	Portion (g)	Time (min.)	Standing time (min.)	Instructions
Broccoli	250 500	4-5 5-6	3	Prepare even sized florets. Arrange the stems to the center.
Brussels Sprouts	250	5-6	3	Add 60-75 ml (5-6 tbsp.) water.
Carrots	250	5-6	3	Cut carrots into even sized slices.
Cauliflower	250 500	5-6 7-8	3	Prepare even sized florets. Cut big florets into halves. Arrange stems to the center.
Courgettes	250	3-4	3	Cut courgettes into slices. Add 30 ml (2 tbsp.) water or a knob of butter. Cook until just tender.
Egg Plants	250	3-4	3	Cut egg plants into small slices and sprinkle with 1 tablespoon lemon juice.
Leeks	250	3-4	3	Cut leeks into thick slices.
Mushrooms	125 250	1-2 2-3	3	Prepare small whole or sliced mushrooms. Do not add any water. Sprinkle with lemon juice. Spice with salt and pepper. Drain before serving.
Onions	250	4-5	3	Cut onions into slices or halves. Add only 15 ml (1 tbsp.) water.
Pepper	250	4-5	3	Cut pepper into small slices.
Potatoes	250 500	4-5 7-8	3	Weigh the peeled potatoes and cut them into similar sized halves or quarters.
Turnip Cabbage	250	5-6	3	Cut turnip cabbage into small cubes.

Cooking guide for rice and pasta

Rice: Use a large glass Pyrex bowl with lid. (Note that rice doubles in volume during cooking.) Cook covered. After cooking time is over, stir before letting stand. Add salt or herbs and butter. Note that rice may not have absorbed all water after the cooking time is finished.

Pasta: Use a large glass pyrex bowl. Add boiling water, a pinch of salt and stir well. Cook uncovered. Stir occasionally during and after cooking. Cover during standing time and drain thoroughly afterwards.

Food	Portion (g)	Power (W)	Time (min.)	Standing time (min.)	Instructions
White Rice (Parboiled)	250 375	900	17-18 18-20	5	Add 500 ml cold water. Add 750 ml cold water
Brown Rice (Parboiled)	250 375	900	20-22 22-24	5	Add 500 ml cold water. Add 750 ml cold water
Mixed Rice (Nice + Wild Rice)	250	900	17-19	5	Add 500 ml cold water.
Mixed Corn (Rice + Grain)	250	900	18-20	5	Add 400 ml cold water.
Pasta	250	900	10-11	5	Add 1000 ml hot water.

Reheating

Your microwave oven will reheat food in a fraction of the time a conventional oven takes.

Arranging and covering

Avoid reheating large items such as joints of meat since they tend to overcook and dry out before the centre is piping hot. You will have more success reheating smaller pieces. Keeping food covered while heating will also help prevent drying.

Power levels

Different power levels can be used for reheating foods.
In general, for large quantities of delicate food or foods that heat up quickly, such as mince pies, it is better to use a lower power level.

Stirring

Stir well or turn food over during reheating for best results. When possible, stir again before serving. Stirring is especially important when heating liquids.

Heating and standing times

When reheating food for the first time, it is helpful to make a note of the time taken for future reference. Avoid overheating. If uncertain, it is preferable to underestimate cooking time. Then extra heating time can be added, if necessary. Always make sure that reheated food is piping hot throughout. Allow food to stand for a short time after reheating to let the temperature even out. The recommended standing time after reheating is 2-4 minutes.

Reheating liquids

Take special care when heating liquids. To prevent eruptive boiling and possible scalding, place a spoon or glass stick in the beverage. Stir during heating and always stir after heating. Allow a standing time of at least 20 seconds after the oven has been switched off to allow the temperature to even out.

Reheating baby food

Baby food

Extra caution should also be exercised when reheating baby foods. Put food into a deep ceramic plate. Cover with plastic lid. Stir well after reheating. Let stand for 2-3 minutes before serving. Stir again and check temperature. Recommended serving temperature is between 30-40 °C.

Baby milk

Pour milk into a sterilised glass bottle. Reheat uncovered. Never heat a baby's bottle with the nipple on, as the bottle may explode if overheated. Shake well before standing time and again before serving. Always carefully check the temperature of baby milk or food before serving. Recommended serving temperature is 37 °C.

Reheating baby food and milk

Use the power levels and times in this table as guide lines for reheating.

Food	Portion	Power	Time	Standing time (min.)	Instruction
Baby Food (Vegetable + Meat)	190 g	600 W	30-40 sec.	2-3	Empty into ceramic deep plate. Cook covered. Stir after cooking time. Stand for 2-3 minutes. Before serving, stir well and check the temperature carefully.
Baby Porridge (Grain + Milk + Fruit)	190 g	600 W	20-30 sec.	2-3	Empty into ceramic deep plate. Cook covered. Stir after cooking time. Stand for 2-3 minutes. Before serving, stir well and check the temperature carefully.
Baby Milk	100 ml 200 ml	300 W	30-40 sec. 50 sec. to 1 min.	2-3	Stir or Shake well and pour into a sterilized glass bottle. Place into the centre of ceramic tray. Cook uncovered. Shake well and stand for at least 3 minutes. Before serving, Shake well and check the temperature carefully.

Reheating liquids and food

Use the power levels and times in this table as guide lines for reheating.

Food	Portion	Power	Time (min.)	Standing time (min.)	Instruction
Drink	250 ml (1 mug) 500 ml (2 mugs)	900 W	1½-2 2-3	1-2	Pour into a ceramic cup and reheat uncovered. Place cup in the center of ceramic tray. Stir carefully before and after standing time.
Soup (Chilled)	250 g	900 W	3-4	2-3	Pour into a deep ceramic plate. Cover with plastic lid. Stir well after reheating. Stir again before serving.
Stew (Chilled)	350 g	600 W	5-6	2-3	Pour into a deep ceramic plate. Cover with plastic lid. Stir well after reheating. Stir again before serving.
Pasta with sauce (Chilled)	350 g	600 W	5-6	2-3	Pour into a deep ceramic plate. Cover with plastic lid. Stir well after reheating. Stir again before serving.
Plated meal (Chilled)	350 g 450 g	600 W	5-6 6-7	3	Plate a meal of 2-3 chilled components on a ceramic dish. Cover with microwave cling film.

Defrosting

Microwaves are an excellent way of defrosting frozen food. Microwaves gently defrost frozen food in a short period of time. This can be a great advantage, if unexpected guests suddenly show up.

Frozen poultry must be thoroughly thawed before cooking. Remove any metal ties and take it out of any wrapping to allow thawed liquid to drain away.

Put the frozen food on a dish without a cover. Turn over half way, drain off any liquid and remove any giblets as soon as possible. Check the food occasionally to make sure that it does not feel warm. If smaller and thinner parts of the frozen food start to warm up, they can be shield by wrapping very small strips of aluminium foil around them during defrosting.

Should poultry start to warm up on the outer surface, press **STOP/CANCEL** and allow it to stand for 20 minutes before continuing. Leave the fish, meat and poultry to stand in order to complete defrosting. The standing time for complete defrosting will vary depending on the quantity defrosted. Please refer to the table on the next page.

Hint: Flat food is defrosted better than thicker items, and smaller quantities need less time than bigger ones. Remember this hint while freezing and defrosting food.

For defrosting of frozen food with a temperature of about -18 to -20 °C, use the following table as a guide.

Frozen foods should be defrosted using defrosting power level (180 W).
Place food on ceramic tray, insert ceramic tray in shelf level 1.

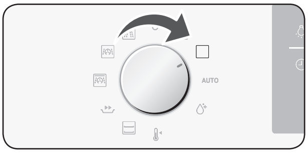
Food	Portion	Time (min.)	Standing time (min.)	Instructions
MEAT				
Minced Beef	250 g 500 g	6-7 8-12	15-30	Place the meat on the ceramic plate. Shield thinner edges with aluminium foil. Turn over after half of defrosting time.
Pork Steaks	250 g	7-8		
POULTRY				
Chicken Pieces	500 g (2 pcs)	12-14	15-60	First, put chicken pieces skin - side down, whole chicken breast - side - down on ceramic plate. Shield the thinner parts like wings and ends with aluminium foil. Turn over after half of defrosting time.
Whole Chicken	1200 g	28-32		
FISH				
Fish Fillets	200 g	6-7	10-25	Put frozen fish in the middle of ceramic plate. Arrange the thinner parts under the thicker parts. Shield narrow ends of fillets and tail of whole fish With aluminium foil. Turn over after half of defrosting time.
Whole Fish	400 g	11-13		
FRUIT				
Berries	300 g	6-7	5-10	Spread fruit on a flat, round glass dish with a large diameter.
BREAD				
Bread Rolls (each ca. 50 g)	2 pcs 4 pcs	1-1½ 2½-3	5-20	Arrange rolls in a circle or bread horizontally on kitchen paper on the ceramic plate. Turn over after half of defrosting time.
Toast/ Sandwich	250 g 500 g	4-4½ 7-9		

USING THE OVEN MODE

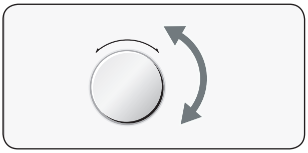
9 settings are available under this mode. Check Cooking Guides on pages 36 ~ 44 to determine appropriate setting.

Setting oven mode

1. Turn the **MODE SELECTOR** dial to **Oven Mode** position.

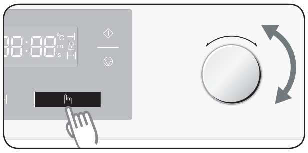


2. Turn the **MULTI-FUNCTION SELECTOR** Dial to desired oven mode. The oven mode and recommended temperature will be displayed. (Default : Convection mode)

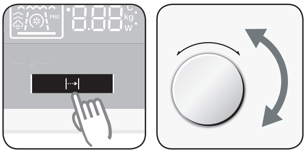


	Convection	180°C
	Roasting (Convection + Top) Heat	180°C
	Conventional Heat	200°C
	Grill	220°C
	Fan Grill	220°C
	Pizza (Convection + Bottom)	180°C
	Intensive (Top + Bottom + Convection)	180°C
	ProRoasting	100°C
	ECO Convection	180°C

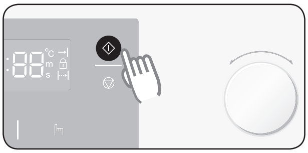
3. To change temperature, press **SELECT** and turn the **MULTI-FUNCTION SELECTOR** to set the desired temperature.



4. To set cooking time, press **COOK TIME** and turn the **MULTI-FUNCTION SELECTOR** to set the desired cooking time.
   - Cooking time setting : Max. 10 hours.



5. Press the **START**.

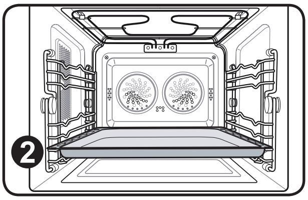


1) During cooking, **COOK TIME** and **TEMPERATURE** are available to change the setting.
2) In **Oven Mode** settings, the convection heater, grill heater and bottom heater switch on and off constantly to regulate the temperature.

Convection setting

Food is heated by hot air from the two fans and heating element, which are located in the rear back side of the oven. This setting provides uniform heating and is ideal for baking.

Place the trays on Level ❷ or ❸.
* Temperatures Setting: 40-250 °C



* Please ensure that glass baking dishes are suitable for 40-250 °C cooking temperatures.

Cooking guide

Use temperatures and times in this table as guidelines for baking.
We recommend to preheat the oven with Convection mode.

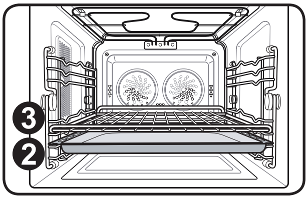
Food item	Shelf level	Temp. (°C)	Time (h)	Accessory
Hazelnut cake square mould	2	160-170	1:00-1:10	Oven rack
Lemon cake ring-shaped or bowl mould	2	150-160	0:50-1:00	Oven rack
Sponge cake	2	150-160	0:25-0:35	Oven rack
Fruit flan base	2	150-170	0:25-0:35	Oven rack
Flat streusel fruit cake (yeast dough)	3	150-170	0:30-0:40	Baking tray
Croissants	2	170-180	0:10-0:15	Baking tray
Bread rolls	2	180-190	0:10-0:15	Baking tray
Cookies	3	160-180	0:10-0:20	Baking tray
Oven chips	3	200-220	0:15-0:20	Baking tray

Preheating is recommended.
If you open the door while oven is cooking, the oven stops. To restart the oven, close the door and press **START**.

Roasting (Convection + Top) setting

Hot air and top heating element combine, making this setting ideal for crisping and browning. This setting is especially recommended for cooking meats.

When cooking meat, place on rack on Level ❸ and set baking tray on Level ❷ to catch drippings.
* Temperatures Setting: 40-250 °C



* Please ensure that glass baking dishes are suitable for 40-250 °C cooking temperatures.

Cooking guide

Use temperatures and times in this table as guidelines for roasting.
We recommend to preheat the oven using Roasting (Convection + Top) mode.
Put meat on oven rack, follow shelf level advice in the table and use baking tray as oil pan on level 2.

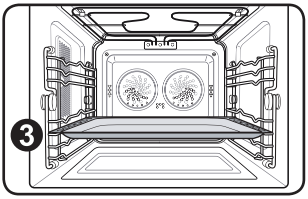
Food item	Shelf level	Temp. (°C)	Time (h)	Accessory
Beef roast beef / 1 kg medium	3 + 2	170-190	1:00-1:30	Oven rack + Baking tray
Pork shoulder joint/Roll 1 kg	3 + 2	180-200	1:30-2:00	Oven rack + Baking tray
Lamb roast lamb/Leg of lamb 0.8 kg	3 + 2	190-210	0:50-1:20	Oven rack + Baking tray
Chicken whole chicken 1.2 kg	3 + 2	200-220	0:50-1:10	Oven rack + Baking tray
Fish whole trouts 2 pcs / 0.5 kg	3 + 2	180-200	0:30-0:40	Oven rack + Baking tray
Duck breast 0.3 kg	3 + 2	180-200	0:25-0:35	Oven rack + Baking tray

Preheating is recommended.
If you open the door while oven is cooking, the oven stops. To restart the oven, close the door and press **START**.

Conventional Heat setting

Heat comes from top and bottom heating elements. This setting is suitable for traditional baking and roasting.

Baking tray or oven rack is usually placed on Level ❷ or ❸.
* Temperatures Setting: 40-250 °C



* Please ensure that glass baking dishes are suitable for 40-250 °C cooking temperatures.

Cooking guide

Use temperatures and times in this table as guidelines for baking.
We recommend to preheat the oven with Conventional Heat mode.

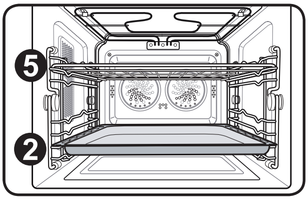
Food item	Shelf level	Temp. (°C)	Time (h)	Accessory
Lasagne	3	200-220	0:20-0:25	Oven rack
Vegetables gratin	3	180-200	0:20-0:30	Oven rack
Potato gratin	3	180-200	0:40-1:00	Oven rack
Frozen pizza baguettes	3	160-180	0:10-0:15	Baking tray
Marble cake	2	160-180	0:50-1:10	Oven rack
Loaf cake	2	150-170	0:50-1:00	Oven rack
Muffins	2	180-200	0:20-0:30	Oven rack
Cookies	3	180-200	0:10-0:20	Baking tray

Preheating is recommended.
If you open the door while oven is cooking, the oven stops. To restart the oven, close the door and press **START**.

Grill setting

Food is heated by the top heating element.

For grilling, Oven rack is usually placed on Level ❺ or Oven rack with baking tray on level ❺ and level ❷.
* Temperatures Setting: 150-250 °C



* Please ensure that glass baking dishes are suitable for 40-250 °C cooking temperatures.

Cooking guide

Use temperatures and times in this table as guidelines for grilling.
Set 220 °C grill temperature, preheat for 5 minutes.

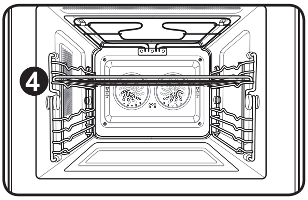
Food item	Shelf level	1st side time (h)	2nd side time (h)	Accessory
Kebab spits	5 + 2	0:08-0:10	0:06-0:08	Oven rack + Baking tray
Pork steaks	5 + 2	0:07-0:09	0:05-0:07	Oven rack + Baking tray
Sausages	5 + 2	0:06-0:08	0:06-0:08	Oven rack
Chicken pieces	5 + 2	0:20-0:25	0:15-0:20	Oven rack + Baking tray
Salmon steaks	5 + 2	0:08-0:12	0:06-0:10	Oven rack + Baking tray
Sliced vegetables	5	0:15-0:20	-	Baking tray
Toast	5	0:02-0:03	0:01-0:02	Oven rack
Cheese toasts	5	0:03-0:05	-	Oven rack

Preheating is recommended.
If you open the door while oven is cooking, the oven stops. To restart the oven, close the door and press **START**.

Fan Grill setting

The heat generated by the top heating element is distributed by the fan. This mode can be used for grilling meat, fish, poultry and vegetables. It is not necessary to turn over food and it will get the crispy texture.

For grilling, oven rack or baking tray are usually placed on Level ❹.
* Temperatures Setting: 40-250 °C



* Please ensure that glass baking dishes are suitable for 40-250 °C cooking temperatures.

Cooking guide

Use temperatures and times in this table as guidelines for grilling.
Set 220 °C grill temperature, preheat for 5 minutes.

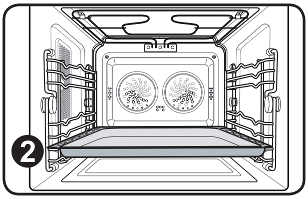
Food item	Shelf level	Time (h)	Accessory
Sausages	4	0:08-0:10	Oven rack
Potato wedges	4	0:20-0:25	Oven rack
Frozen oven chips	4	0:15-0:20	Baking tray
Frozen croquettes	4	0:20-0:25	Baking tray
Frozen nuggets	4	0:15-0:20	Baking tray
Salmon steak	4 + 2	0:15-0:20	Oven rack + Baking tray
Fish fillet	4 + 2	0:12-0:17	Oven rack + Baking tray
Whole fish	4 + 2	0:15-0:20	Oven rack + Baking tray
Chicken pieces	4 + 2	0:30-0:40	Oven rack + Baking tray

Preheating is recommended.
If you open the door while oven is cooking, the oven stops. To restart the oven, close the door and press **START**.

Pizza (Convection + Bottom) setting

Hot air and the bottom heating element combine to heat food. This is a useful setting for crisping and browning.

Baking tray or oven rack is often used on Level ❷.
* Temperatures Setting: 40-250 °C



* Please ensure that glass baking dishes are suitable for 40-250 °C cooking temperatures.

Cooking guide

Use temperatures and times in this table as guidelines for baking. We recommend to preheat the oven with Pizza (Convection + Bottom) mode.

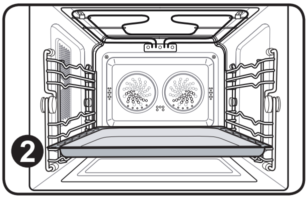
Food item	Shelf level	Temp. (°C)	Time (h)	Accessory
Homemade pizza	2	200-220	0:20-0:25	Baking tray
Chilled pre-baked quiche/Pie	2	180-200	0:10-0:15	Oven rack
Frozen self rising pizza	2	180-200	0:15-0:20	Baking tray
Frozen pizza	2	200-220	0:15-0:20	Oven rack
Chilled pizza	2	180-200	0:08-0:15	Baking tray
Apple pie	2	160-180	1:10-1:20	Oven rack
Puff pastry, apple filling	2	180-200	0:10-0:15	Baking tray

Preheating is recommended.
If you open the door while oven is cooking, the oven stops. To restart the oven, close the door and press **START**.

Intensive (Top + Bottom + Convection) setting

This mode activates all heating elements such as upper, lower and convection fan alternately. The heat is distributed evenly in the oven. This mode is suitable for big quantities of food, which need heat supply, such as large gratins and pies.

Baking tray or oven rack is often used on Level ❷.
* Temperatures Setting: 40-250 °C



* Please ensure that glass baking dishes are suitable for 40-250 °C cooking temperatures.

Cooking guide

Use temperatures and times in this table as guidelines for baking.
We recommend to preheat the oven with Intensive (Top + Bottom + Convection) mode.

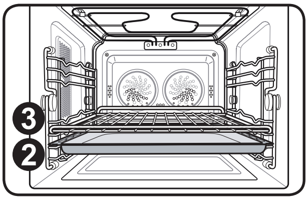
Food item	Shelf level	Temp. (°C)	Time (h)	Accessory
Lasagne 2 kg	2	180-200	0:20-0:30	Oven rack
Vegetables gratin 2 kg	2	160-180	0:40-0:60	Oven rack
Potato gratin 2 kg	2	160-180	1:00-1:30	Oven rack
Beef roast beef/2 kg medium	3 + 2	160-180	1:00-1:30	Oven rack + Baking tray
Duck whole / 2 kg	3 + 2	180-200	1:00-1:30	Oven rack + Baking tray
2 Chickens whole / 1.2 kg each	3 + 2	200-220	1:00-1:30	Oven rack + Baking tray

Preheating is recommended.
If you open the door while oven is cooking, the oven stops. To restart the oven, close the door and press **START**.
Turnover is not necessary but you can get the better results if you turnover at half time.

ProRoasting setting

This mode includes an automatic heating-up cycle over 200 °C.
The top heater and the convection fan are operating during the process of searing the meat. After this stage the food is cooked gently by the low temperature of preselection.
This process is done while the top and the bottom heaters are operating.
This mode is suitable for meat roasts, poultry and fish.

Oven rack and baking tray is often used on Level ❸ and ❷.
* Temperatures Setting: 40-150 °C



* Please ensure that glass baking dishes are suitable for 40-250 °C cooking temperatures.

Cooking guide

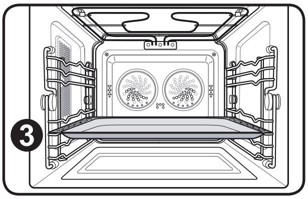
Use temperatures and times in this table as guidelines for baking.

Food item	Shelf level	Temp. (°C)	Time (h)	Accessory
Roast beef	3 + 2	60-80	3:30-4:30	Oven rack + Baking tray
Pork roast	3 + 2	70-90	3:30-4:00	Oven rack + Baking tray
Duck breast	3 + 2	60-80	1:30-2:00	Oven rack + Baking tray
Fillet of beef	3 + 2	70-90	1:30-2:00	Oven rack + Baking tray
Pork fillet	3 + 2	70-90	1:30-2:00	Oven rack + Baking tray

ECO Convection setting

This mode uses the optimized heating system so that you save energy during cooking your dishes.
The cooking time will be increased a little but you can achieve even baking results on your dishes.

Baking tray or oven rack is often used on Level ③.
* Temperatures Setting: 40-250 °C



* Please ensure that glass baking dishes are suitable for 40-250 °C cooking temperatures.

Cooking guide

Use temperatures and times in this table as guidelines for baking.
We recommend to preheat the oven with ECO Convection mode.

Food item	Shelf level	Temp. (°C)	Time (h)	Accessory
Sponge cake	2	150-160	0:30-0:40	Oven rack
Small cake	3	150-170	0:20-0:30	Baking tray
Muffin	3	160-180	0:30-0:40	Oven rack
Beef roast beef / 1 kg medium	3 + 2	170-190	1:00-1:30	Oven rack + Baking tray
Potato gratin	3	160-180	1:00-1:30	Oven rack

Preheating is recommended.
If you open the door while oven is cooking, the oven stops. To restart the oven, close the door and press **START**.

Energy Saving Tip

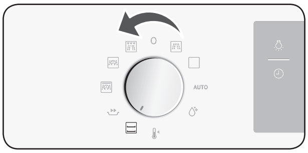
- If cooking time is more than 30 minutes, you can switch off the oven 5-10 minutes before the end of the cooking time to save energy. The residual heat will complete the cooking process.
- Please do not open the door frequently during cooking to keep the temperature in cavity and to save energy and time.

USING THE MULTI-LEVEL COOK MODE

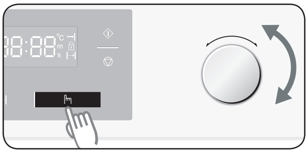
This mode is suitable for cooking with two different levels at the same time. This mode works by the circulation of heated air. The entire oven cavity may then be utilized. For example, cooking two trays of biscuits.
The cooking time will be increased compared with 1 level cooking but you can bake double quantity at once.

Multi-Level Cook setting

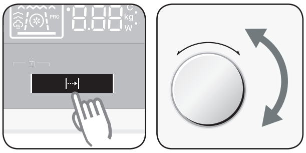
1. Turn the **MODE SELECTOR** dial to **MULTI-LEVEL COOK** mode position.



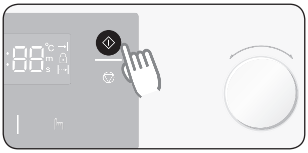
2. To change temperature, press **SELECT** and turn the **MULTI-FUNCTION SELECTOR** to set the desired temperature.



3. To set cooking time, press **COOK TIME** and turn the **MULTI-FUNCTION SELECTOR** to set the desired cooking time.
   - Cooking time setting : Max. 10 hours.

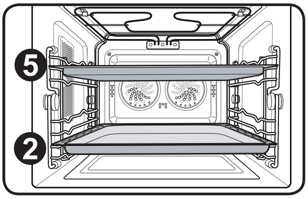


4. Press the **START**.



For Multi-Level Cook, 2 Baking trays or 1 baking tray and oven rack are usually placed on Level ❷ and ❺.

* Temperatures Setting: 40-250 °C



* Please ensure that glass baking dishes are suitable for 40-250 °C cooking temperatures.

Cooking guide

Use temperatures and times in this table as guidelines for baking.
We recommend to preheat the oven with Multi-Level Cook mode.

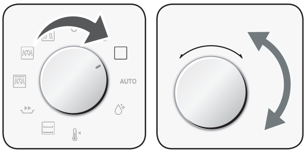
Food item	Shelf level	Temp. (°C)	Time (h)	Accessory
Small cakes	2 + 5	150-160	0:20-0:30	2 baking trays
Mini pies	2 + 5	160-180	0:20-0:30	2 baking trays
Croissants	2 + 5	160-180	0:20-0:30	2 baking trays
Puff pastry	2 + 5	180-200	0:30-0:40	2 baking trays
Cookies	2 + 5	170-190	0:15-0:20	2 baking trays
Lasagne	2 + 5	160-180	0:30-0:40	Oven rack + Baking Tray
Frozen oven chips	2 + 5	180-200	0:30-0:50	2 baking trays
Frozen nuggets	2 + 5	180-200	0:20-0:30	2 baking trays
Frozen pizza	2 + 5	200-220	0:20-0:30	Oven rack + Baking Tray

Preheating is recommended.
If you open the door while oven is cooking, the oven stops. To restart the oven, close the door and press **START**.

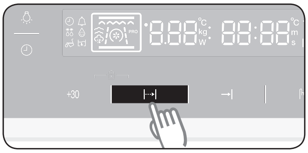
SETTING THE COOK TIME

After you get cooking function, you can set how much time you will cook. And the setting time is over, heating elements automatically turn off.

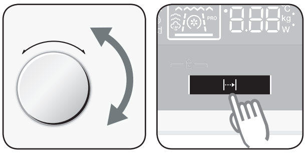
1. Choose the desired mode and function (and set the temperature if preferred).



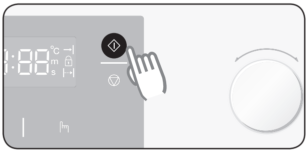
2. Press the **COOK TIME**.



3. Turn the **MULTI-FUNCTION SELECTOR** to set the desired cook time.
    - Press **COOK TIME** to end the setting cook time.
    - Cook time setting : Max. 10:00 hours



4. Press **START**. The oven will start promptly.

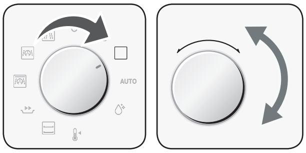


1) You can reset the programmed cook time in the same order as above.
2) When the set time has elapsed, an audible signal sounds and the oven switches itself off.
3) To cancel the programmed cook time, press **COOK TIME** and set the time to zero with the **MULTI-FUNCTION SELECTOR**.

SETTING THE END TIME

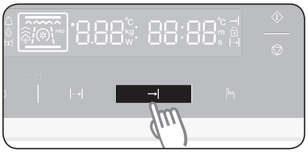
After you get cooking function, you can set when the cook is over. And the setting time is over, heating elements automatically turn off.

1. Choose the desired mode and function (and set the temperature if preferred).



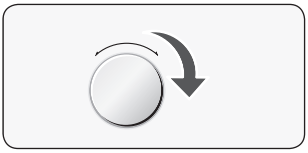
2. Press the **END TIME**. The current time will be shown blinking on the **DISPLAY**.

   Example Current time is 13:00.
   The current time's digit "13:00" will blink.



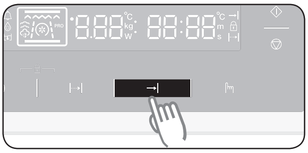
3. Turn the **MULTI-FUNCTION SELECTOR** to set the desired hour and minute. (14:00).

   Example Desired time is 14:00.

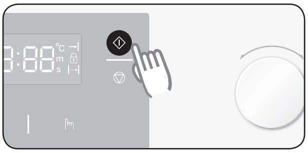


4. Press the **END TIME** again.

   Example Current time is 13:00.
   Desired end time is 14:00.



5. Press the **START** to start the oven. Cooking time "1:00" is displayed. The oven will start promptly.



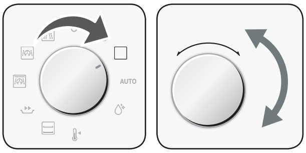
1) The cooking time will count down in the time display. When the setting time has elapsed, an audible signal sounds, "0:00" will blink in the display and the oven switches itself off.
   The current time is shown in the display.
2) During cooking, you can adjust the preset cooking time for better cooking performance.
   Press **COOK TIME** and change the time with the **MULTI-FUNCTION SELECTOR**.
3) To cancel the programmed end time, press **COOK TIME** and set the time to zero with the **MULTI-FUNCTION SELECTOR**.

SETTING THE DELAY START

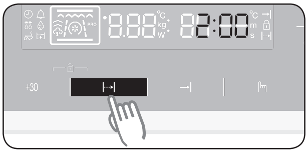
If the end timer is entered after the cook timer has already been set, the cook timer and the end timer are calculated and if necessary the oven sets a delay start point.

Example: Current time : 12:00
Cook time : 2 hours
End time : you wish to end cooking at 18:00

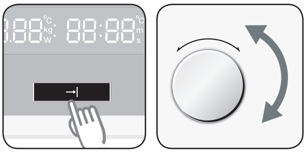
1. Choose the desired mode and function (and set the temperature if preferred).



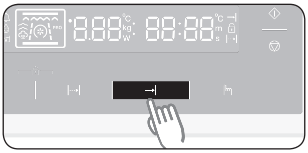
2. Press **COOK TIME** and turn the **MULTI-FUNCTION SELECTOR** to set the desired cooking time (2 hours).



3. Press the **END TIME**.
   - The **Cook Time** is added to the current time and “14:00” is displayed.
   - Turn the **MULTI-FUNCTION SELECTOR** to set the desired **End Time** (18:00).



4. Press the **END TIME**.
   - You see a figure in the display, indicating that a delay start has been made.
   - The oven automatically starts at the reserved time of 16:00 and the **Cook Time** is displayed.



1) **Cook Time** and **End Time** can be changed before the reserved time.
2) When the setting time has elapsed, an audible signal sounds, “0:00” will blink in the display and the oven switches itself off.

WARNING Do not leave the food for too long time in the oven as food may spoil.

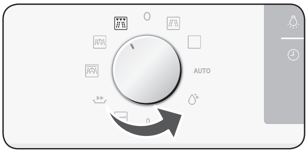
COMBI-FUNCTIONS

Microwave + Grill

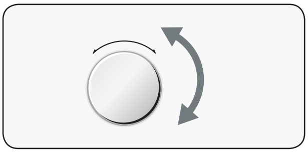
This mode combines radiant heat coming from the grill with the speed of microwave cooking.
The cooking time will be decreased and the results will have a nice browning.
Suitable food for combination mode include all kinds of cooked food which need reheating and browning (e.g. baked pasta), as well as foods which require a short cooking time to brown the top of the food. Also, this mode can be used for thick food portions that benefit from a browned and crispy top (e.g. chicken pieces, turning them over half way through cooking).

Setting Microwave + Grill

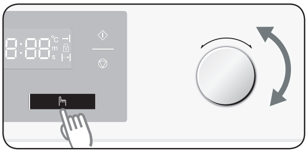
1. Turn the **MODE SELECTOR** to the **Microwave + Grill** position.



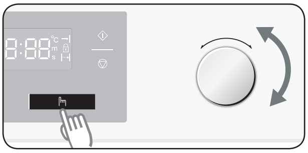
2. Turn the **MULTI-FUNCTION SELECTOR** to set the desired cooking time.
   - Cooking time setting : Max. 90 minutes.



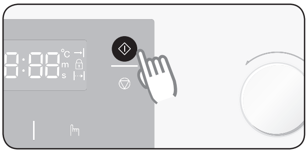
3. To change the power level, press **SELECT** and turn the **MULTI-FUNCTION SELECTOR** to the desired level.



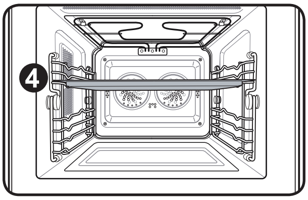
4. To change the temperature, press **SELECT** again and turn the **MULTI-FUNCTION SELECTOR** to the desired level.



5. Press the **START** to start cooking.



For Microwave + Grill, ceramic tray with grill insert is usually placed on Level ❹.
* Microwave Power Setting: 100-600 W
* Temperatures Setting: 40-200 °C



* Please ensure that glass baking dishes are suitable for 40-250 °C cooking temperatures.

Cooking guide

Use power level with temperatures and times in this table as guidelines for cooking.
Preheating is not needed.

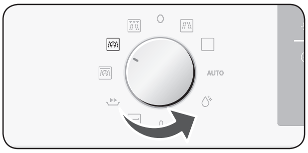
Food item	Shelf level	Power level (W)	Temp. (°C)	1st side time (min.)	2nd side time (min.)	Accessory
Baked potatoes	4	600	180-200	10-15	-	Ceramic tray + Grill insert
Grilled tomatoes	4	300	160-180	05-10	-	Ceramic tray + Grill insert
Vegetable gratin	4	450	180-200	10- 20	-	Ceramic tray + Grill insert
Roast fish	4	300	180-200	04-08	04-06	Ceramic tray + Grill insert
Chicken pieces	4	300	180-200	10-15	10-15	Ceramic tray + Grill insert

Microwave + Convection

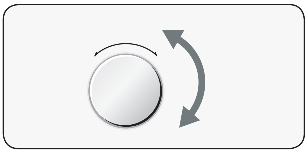
This mode combines hot air and microwave and is therefore reducing the cooking time while giving the food a brown and crispy surface. Suitable food for combination mode include all kinds of meats and poultry as well as casseroles and gratin dishes, sponge cake and light fruit cakes, pies and crumbles, roast vegetables, scones and breads.

Setting Microwave + Convection

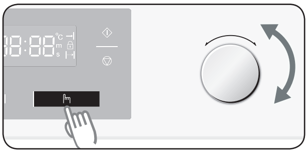
1. Turn the **MODE SELECTOR** to the **Microwave + Convection** position.



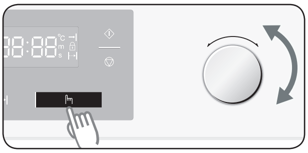
2. Turn the **MULTI-FUNCTION SELECTOR** to set the desired cooking time.
   - Cooking time setting : Max. 90 minutes.



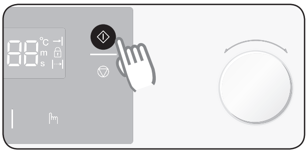
3. To change the power level, press **SELECT** and turn the **MULTI-FUNCTION SELECTOR** to the desired level.



4. To change the temperature, press **SELECT** again and turn the **MULTI-FUNCTION SELECTOR** to the desired level.



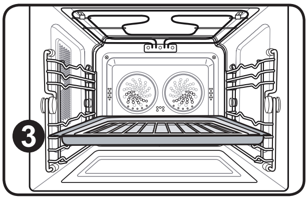
5. Press the **START** to start cooking.



For Microwave + Convection, ceramic tray with grill insert is usually placed on Level ❸.

* Microwave Power Setting: 100-600 W

* Temperatures Setting: 40-230 °C



* Please ensure that glass baking dishes are suitable for 40-250 °C cooking temperatures.

Cooking guide

Use power level with temperatures and times in this table as guidelines for cooking.

Preheating is not needed.

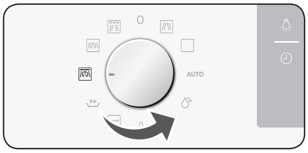
Food item	Shelf level	Power level (W)	Temp. (°C)	1st side time (min.)	2nd side time (min.)	Accessory
Whole chicken 1.2 kg	3	450	180-200	25-30	15-25	Ceramic tray + Grill insert
Roast beef/ Lamb (Medium)	3	300	180-200	15-20	15-20	Ceramic tray + Grill insert
Frozen lasagne/ Pasta gratin	3	450	180-200	20-25	-	Ceramic tray + Grill insert
Potato gratin	3	450	180-200	10-15	-	Ceramic tray + Grill insert
Fresh fruit flan	3	100	160-180	40-50	-	Ceramic tray

Microwave + Roast

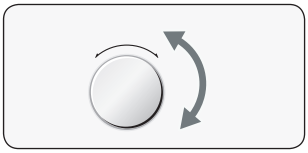
This mode combines Fan grill and microwave and is therefore reducing the cooking time while giving the food a brown and crispy surface. Suitable foods are thin meat, fish, poultry and vegetables, as well as small roasts which do not need a turnover.

Setting Microwave + Roast

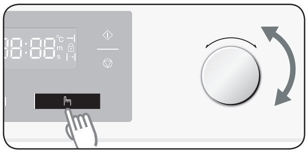
1. Turn the **MODE SELECTOR** to the **Microwave + Roast** position.



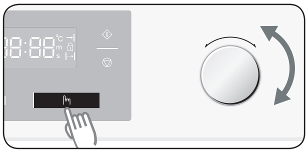
2. Turn the **MULTI-FUNCTION SELECTOR** to set the desired cooking time.
    - Cooking time setting : Max. 90 minutes.



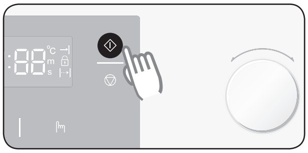
3. To change the power level, press **SELECT** and turn the **MULTI-FUNCTION SELECTOR** to the desired level.



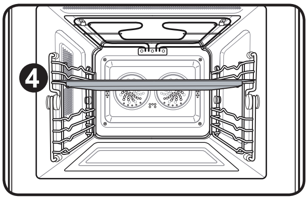
4. To change the temperature, press **SELECT** again and turn the **MULTI-FUNCTION SELECTOR** to the desired level.



5. Press the **START** to start cooking.



For Microwave + Roast, ceramic tray with grill insert is usually placed on Level ❹.
* Microwave Power Setting: 100-600 W
* Temperatures Setting: 40-200 °C



* Please ensure that glass baking dishes are suitable for 40-250 °C cooking temperatures.

Cooking guide

Use power level with temperatures and times in this table as guidelines for cooking.
Preheating is not needed.

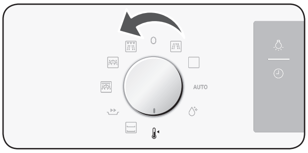
Food item	**Shelf level**	**Power level (W)**	**Temp. (°C)**	**Time (min.)**	**Accessory**
Chicken pieces	4	300	180-200	20-30	Ceramic tray + Grill insert
Potato wedges	4	300	180-200	15-20	Ceramic tray + Grill insert
Whole fish	4	300	180-200	15-20	Ceramic tray + Grill insert
Fish fillet	4	300	180-200	10-15	Ceramic tray + Grill insert
Frozen nuggets	4	450	180-200	10-15	Ceramic tray + Grill insert
Frozen spring rolls	4	300	180-200	05-10	Ceramic tray + Grill insert
Frozen fish finger	4	300	180-200	15-20	Ceramic tray + Grill insert

USING THE KEEP WARM MODE

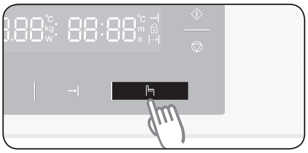
In the keep warm setting, the food that you have cooked can be kept warm.

Setting keep warm mode

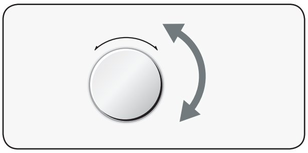
1. Turn the **MODE SELECTOR** to the **Keep Warm** mode position.



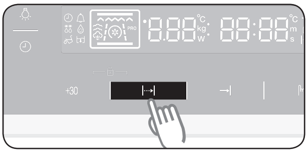
2 Press **SELECT**. The temperature is blinking (Default : 70 °C).



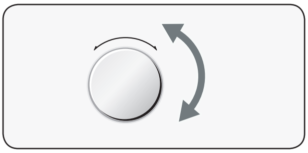
3 During blinking, turn the **MULTI-FUNCTION SELECTOR** and set the desired temperature.
- Temp setting : 60-100 °C



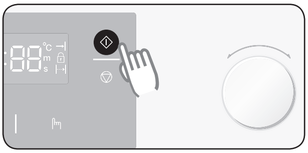
4 Press the **COOK TIME**. The time is blinking.
- Cooking time setting : Max. 10 hours.



5 During blinking, turn the **MULTI-FUNCTION SELECTOR** and set the desired cooking time.



6 Press the **START**.

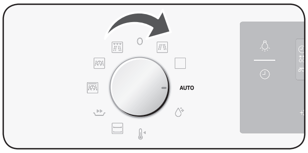


USING THE AUTO MENU MODE

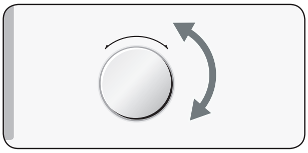
Auto Menu Mode allows you to choose from 36 pre-programmed settings (31 Auto Cook and 5 Auto Defrost) to conveniently cook, roast or bake your favorite foods. Cooking time and power level are automatically set. Simply select one of the 36 settings and set the weight to start cooking.

Setting auto menu mode

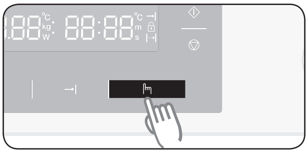
1. Turn the **MODE SELECTOR** to **Auto Menu** position.



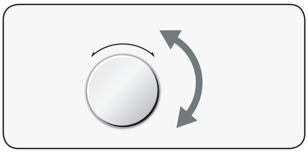
2. Turn **MULTI-FUNCTION SELECTOR** to select desired Auto Menu setting. Refer to table on pages 58 ~ 62 for a description of the 36 Auto Menu settings.



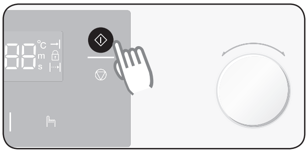
3. Press the **SELECT** to change the weight.



4. Turn **MULTI-FUNCTION SELECTOR** to select the desired weight.



5. Press the **START**.



- Some of the Auto menus are continuous. Others require the food to be turned over. The oven will beep to prompt you.
- The oven temperature set during the operation of the Auto menu are displayed.
- Temperatures and times cannot be changed during cooking.

Guide to auto cook menu setting

The following table presents 31 Auto Programmes Reheating, Cooking, Roasting and Baking.
It contains its quantities, standing times and appropriate recommendations.
These auto programmes contain special cook modes, which have been developed for your convenience.

No	Food item	Weight (kg)	Accessory	Shelf level	Recommendation
A:01	Drink	0.25 0.5	Ceramic tray	1	Pour the liquid into ceramic mugs and reheat uncovered. Place one mug in the centre, Place 2 mugs side by side on ceramic tray. Leave them to stand in the microwave oven. Stir well after 1-2 min standing. Be careful while taking the cups out (see safety instructions for reheating liquids).
A:02	Plated meal	0.3-0.4 0.4-0.5	Ceramic tray	1	Put on a ceramic plate and cover with microwave cling film. This programme is suitable for meals consisting of 3 components (e.g. meat with sauce, vegetables and a side dish like potatoes, rice or pasta). After cooking stand for 3 min.
A:03	Frozen plated meal	0.3-0.4 0.4-0.5	Ceramic tray	1	Take frozen ready meal and check if dish is suitable for microwave. Pierce film of ready meal. Put the frozen ready meal in the centre. This programme is suitable for frozen ready meals consisting of 3 components (e.g. meat with sauce, vegetables and a side dish like potatoes, rice or pasta). After cooking stand for 3 min.
A:04	Soup	0.2-0.3 0.4-0.5	Ceramic tray	1	Pour into a deep ceramic plate or bowl and cover with plastic lid during heating. Put soup in the centre of ceramic tray. Stir carefully before and after 2-3 min standing.

No	Food item	Weight (kg)	Accessory	Shelf level	Recommendation
A:05	Stew	0.2-0.3 0.4-0.5	Ceramic tray	1	Pour into a deep ceramic plate or bowl and cover with plastic lid during heating. Put soup in the centre of ceramic tray. Stir carefully before and after 2-3min standing.
A:06	Frozen fish gratin	0.4-0.6	Grill insert + Ceramic tray	3	Put frozen fish gratin in a suitable glass pyrex or ceramic dish. After cooking stand for 2-3 minutes. This programme is suitable for frozen ready products consisting of fillets topped with vegetables and sauce.
A:07	Frozen lasagne	0.4-0.6	Grill insert + Ceramic tray	3	Put frozen lasagne in a suitable glass pyrex or ceramic dish. After reheating let stand for 2-3 minutes.
A:08	Frozen oven chips	0.4-0.5	Baking tray	3	Distribute frozen oven chips on metal baking tray.
A:09	Frozen pizza	0.3-0.4 0.4-0.5	Oven rack	3	Put frozen pizza on oven rack.
A:10	Frozen croquettes	0.4-0.6	Baking tray	3	Put frozen potato croquettes evenly on metal baking tray.
A:11	Frozen vegetables	0.3-0.4 0.4-0.5	Ceramic tray	1	Put frozen vegetables, such as broccoli, carrot slices, cauliflower florets and peas into a glass bowl with lid. Add 1-2 tbsp. water. Put bowl in the centre of ceramic tray. Cook covered. Stand 2-3 minutes and stir after cooking.
A:12	Apple pie	1.2-1.4	Oven rack	2	Put apple pie into a round metal dish. Put on the oven rack. The weight ranges include apple and so on.
A:13	Base for fruit pie	0.3-0.5	Oven rack	3	Put batter into metal base dish on the oven rack.
A:14	Brownies	0.5-0.7	Oven rack	3	Put dough into a round glass pyrex and ceramic dish on the oven rack.
A:15	Croissants	0.2-0.4	Baking tray	3	Use baking paper. Put croissants side by side on the baking tray.

No	Food item	Weight (kg)	Accessory	Shelf level	Recommendation
A:16	Aussie beef pie	0.5-0.7	Oven rack	2	Put fresh dough into a 22 cm round metal baking dish. Put on the rack.
A:17	Pound cake	0.7-0.8	Oven rack	3	Put fresh dough into suitable sized rectangular metal baking dish(length 25 cm). Put dish lengthway to the door on oven rack.
A:18	Muffins	0.5-0.6	Oven rack	3	Put muffin dough into metal muffin dish, suitable for 12 muffins. Set dish in the middle of oven rack.
A:19	Rising yeast dough	0.3-0.6	Oven rack	3	Prepare yeast dough for pizza, cake or bread. Put into a large round heat-resistant dish and cover with cling film.
A:20	Sponge cake	0.3-0.6	Oven rack	2	Put 300 g dough into 18 cm, 400 g into 24 cm and 500 g into 26 cm diameter round black metal baking dish. Set dish in the middle of oven rack.
A:21	White bread	0.7-0.8	Oven rack	3	Put fresh dough into suitable sized rectangular metal baking dish(length 25 cm). Put dish lengthway to the door on oven rack.
A:22	Puff pastry, filled apple	0.3-0.5	Baking tray	1	Use baking paper. Put 4 pcs side by side on the baking tray.
A:23	Fish fillet	0.3-0.6	Oven rack + Baking tray	5 + 2	Marinate fish fillet(2 cm) and put side by side on oven rack and baking tray. Turnover, as soon as the oven beeps. Push Start button to continue process.
A:24	Salmon fillet/Steak	0.3-0.6	Oven rack + Baking tray	5 + 2	Marinate salmon steaks and put side by side on oven rack and baking tray. Turnover, as soon as the oven beeps. Push Start button to continue process.
A:25	Prawns	0.2-0.5	Oven rack + Baking tray	5 + 2	Put the raw prawn on oven rack and baking tray evenly.

No	Food item	Weight (kg)	Accessory	Shelf level	Recommendation
A:26	Beef steak, thin	0.3-0.6	Oven rack + Baking tray	5 + 2	We recommend to preheat the oven to 250 ˚C with grill mode for 5 min. Put beef steaks side by side in the middle of oven rack and baking tray. Turn over as soon as the oven beeps. Push Start button to continue process.
A:27	Lamb chops	0.3-0.6	Oven rack + Baking tray	5 + 2	Marinate lamb chops. Put lamp chops on oven rack and baking tray. Turnover, as soon as the oven beeps and push the Start button to continue process.
A:28	Fresh vegetables	0.3-0.4 0.5-0.6	Ceramic tray	1	Weigh the vegetables after washing, cleaning and cutting into similar size. Put them into a glass bowl with lid. Add 45 ml water (3 tablespoons). Put bowl in the centre of ceramic tray. Cook covered. Stand 2-3 minutes and stir after cooking.
A:29	Peeled potato	0.5-0.6 0.7-0.8	Ceramic tray	1	Weigh the potatoes after peeling, washing and cutting into a similar size. Put them into a glass bowl with lid. Add 45-60 ml (3-4 tablespoons) water. Put bowl in the centre of ceramic tray. Stand 2-3 minutes and stir after cooking.
A:30	White rice	0.3-0.4	Ceramic tray	1	Weigh parboiled white rice and add double quantity of cold water. For example: when cooking 0.3 kg rice, add 600 ml cold water. Use glass pyrex bowl with lid. Put bowl in the centre of ceramic tray. Cook covered. Stand 5 minutes and stir after cooking.
A:31	Homemade pizza	0.6-1.0	Baking tray	2	Put pizza on the tray. The weight ranges include topping such as sauce, vegetables, ham and cheese.

Guide to auto speed defrost setting

The following table presents the various Auto Defrost programmes, quantities, standing times and appropriate recommendations. These programmes use microwave energy only. Remove all packaging material before defrosting. Place meat, poultry and fish on the ceramic tray.

No	Food item	Weight (kg)	Accessory	Shelf level	Standing time (min.)	Recommendation
d:01	Meat	0.2-2.0	Ceramic tray	1	20-90	Shield the edges with aluminium foil. Turn the meat over, when the oven beeps. This programme is suitable for beef, lamb, pork, steaks, chops, minced meat.
d:02	Poultry	0.2-2.0	Ceramic tray	1	20-90	Shield the leg and wing tips with aluminium foil. Turn the poultry over, when the oven beeps. This programme is suitable for whole chicken as well as for chicken portions.
d:03	Fish	0.2-2.0	Ceramic tray	1	20-60	Shield the tail of a whole fish with aluminium foil. Turn the fish over, when the oven beeps. This programme is suitable for whole fishes as well as for fish fillets.
d:04	Bread/ Cake	0.1-1.0	Ceramic tray	1	10-30	Put bread on a piece of kitchen paper and turn over, as soon as the oven beeps. Place cake on ceramic tray and if possible, turn over, as soon as the oven beeps. (Oven keeps operating and is stopped, when you open the door.) This programme is suitable for all kinds of bread, sliced or whole, as well as for bread rolls and baguettes. Arrange bread rolls in a circle. This programme is suitable for all kinds of yeast cake, biscuit, cheese cake and puff pastry. It is not suitable for short / crust pastry, fruit and cream cakes as well as for cake with chocolate topping.
d:05	Fruit	0.1-0.8	Ceramic tray	1	5-15	Distribute frozen fruit evenly on ceramic tray. This programme is suitable for fruits like raspberries, mixed berries, and tropical fruits.

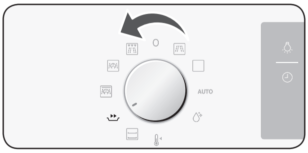
☛ The Speed Defrost Mode uses microwave energy to heat food. Therefore guidelines for cookware and other microwave safety precautions must be strictly observed when using this mode.

USING THE SPEED COOK MODE

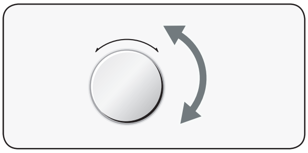
Speed Cook Mode allows you to choose from 4 pre-programmed settings to conveniently cook, roast or bake your favorite foods (using microwave energy). Cooking time and power level are automatically set. Simply select one of the 4 settings and set the weight to start cooking.

Setting speed cook mode

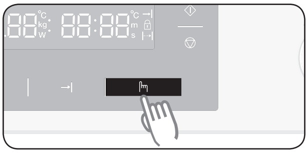
1. Turn the **MODE SELECTOR** to **Speed Cook** position.



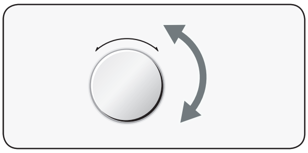
2 Turn **MULTI-FUNCTION SELECTOR** to select desired **Speed Cook** setting. Refer to table on page 64 for a description of the 4 Speed Cook settings.



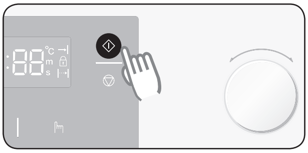
3 Press **SELECT** to change the weight.



4 Turn the **MULTI-FUNCTION SELECTOR** to select the desired weight.



5 Press the **START**.



- Some of the Speed Cook menus are continuous. Others require the food to be turned over. The oven will beep to prompt you.
- The oven temperature set during the operation of the Speed Cook menu is displayed.
- Temperatures and times cannot be changed during cooking.

Guide to speed cook menu setting

The following table presents 4 Auto Programmes for Speed Cooking and Roasting.
It contains its quantities, standing times and appropriate recommendations.
These auto programmes contain special cook modes, which have been developed for your convenience.

No	Food item	Weight (kg)	Accessory	Shelf level	Recommendation
S:01	Baked potato halves	0.4-0.6 0.6-0.8	Ceramic tray + Grill insert	4	Cut potatoes into halves. Put them in a circle on the rack with the cut side to the grill. After cooking let stand for 2-3 minutes.
S:02	Roast pork	0.8-1.0	Ceramic tray + Grill insert	3	Put marinated roast pork on grill insert rack with ceramic tray. When beeps, turnover and start again.
S:03	Chicken pieces	0.5-0.7 1.0-1.2	Ceramic tray + Grill insert	5	Brush chilled chicken pieces with oil and spices. Put on grill insert with ceramic tray with the skin-side down. Turnover, as soon as the oven beeps. After cooking let stand for 2-3 minutes.
S:04	Whole chicken	1.0-1.1 1.2-1.3	Ceramic tray +Grill insert	3	Brush chilled chicken with oil and spices. Put breast-side-down, in the middle of grill insert rack with ceramic tray in shelf level 2. Turnover, as soon as the oven beeps. Put Start button to continue process. After cooking let stand for 5 minutes.

☛ The Speed Cook Mode uses microwave energy to heat food.
Therefore guidelines for cookware and other microwave safety precautions must be strictly observed when using this mode.

TEST DISH

According to standard EN 60350

1. Baking

The recommendations for baking refer to preheated oven.

Insert baking tray with slanted side towards the door front.

Type of food	Dish & Notes	Shelf level	Cooking mode	Temp. (°C)	Cooking time (min.)
Small Cakes	Baking tray	3	Conventional	150-170	20-30
		3	Convection	150-170	20-25
	Baking tray + Baking tray	2 + 5	Multi-Level Cook	150-160	20-30
Fatless Sponge Cake	Springform cake tin on Big grid (Dark coated, ø 26 cm)	2	Conventional	160-180	20-30
		2	Convection	150-160	30-35
Shortbread	Baking tray	3	Conventional	150-160	20-30
		3	Convection	150-160	20-30
Apple Yeast Tray Cake	Baking tray	2	Conventional	150-160	40-50
		2	Convection	150-160	45-55
Apple Pie	Big grid + 2 Springform cake tins * (Dark coated, ø 20 cm)	2 Placed diagonally	Pizza (Convection + Bottom)	170-190	70-90

* Two cakes are arranged on the grid at the back left and at the front right.

2. Grilling

Preheat the empty oven for 5 minutes using Grill function.

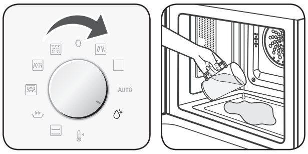
Type of food	Dish & Notes	Shelf level	Cooking mode	Temp. (°C)	Cooking time (min.)
White Bread Toasts	Oven rack	5	Grill	250 °C	1st 1-2 2nd 1-2
Beef Burgers * (12 ea)	Oven rack + Baking tray (To catch drippings)	5	Grill	250 °C	1st 10-15 2nd 10-15

cleaning and care

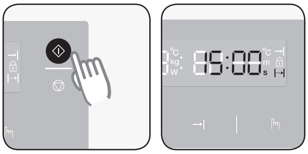
USING THE STEAM CLEAN MODE

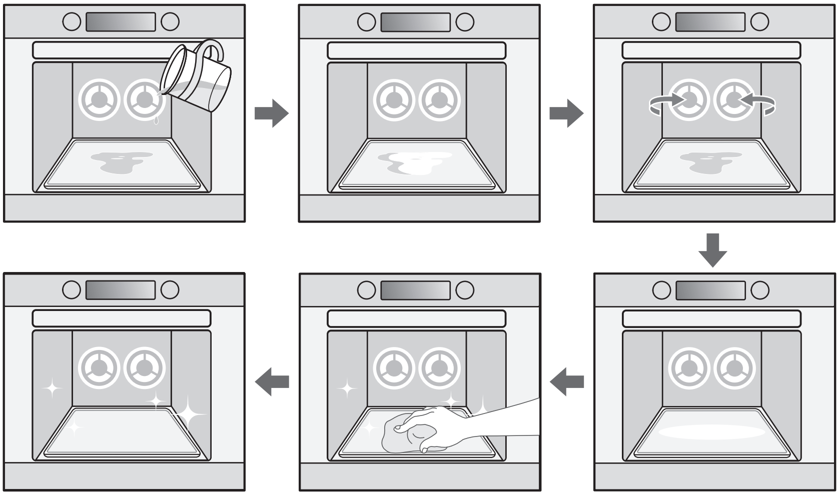
The Steam Clean allows you to sanitize your oven in just 15 minutes.

1. Turn the **MODE SELECTOR** to **Steam Clean** position.
    - Pour about 100 ml water onto the floor of the empty oven.



2. Press the **START**. The oven will start automatically.
    - After 15 minutes, the oven will stop automatically. Wipe it out with a dry cloth.



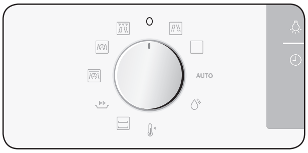


- Use this feature only when oven has cooled completely to room temperature.
- DO NOT use distilled water.
- DO NOT use high-pressure water cleaners or steam jet cleaners to clean the microwave oven.

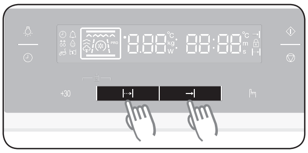
SWITCHING OFF THE BEEPER

The oven's Switching Off The Beeper allows you to switch the beeper on and off.

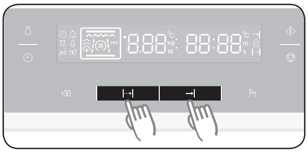
1. Turn the **MODE SELECTOR** to "OFF" position.



2. To switch the beeper off, press **COOK TIME** and **END TIME** at the same time and hold for 3 seconds.



3. To switch the beeper back on, press **COOK TIME** and **END TIME** again at the same time and hold for 3 seconds.

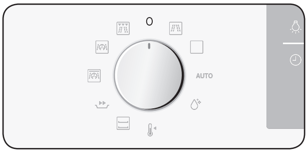


CHILD SAFETY LOCK

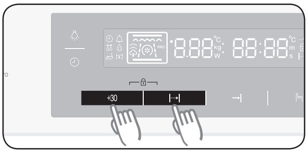
The oven's Child Safety Lock allows you to lock the control panel to protect the oven against unintended use.

To lock the oven

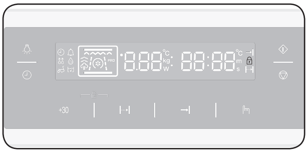
1. Turn the **MODE SELECTOR** to “OFF” position.



2. Press **+30s (quick start)** and **COOK TIME** at the same time and hold for 3 seconds.

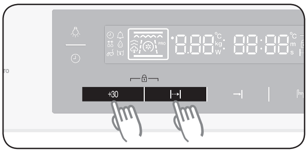


3. A lock symbol appears on the display indicating that all functions are locked.

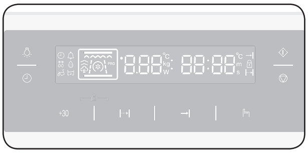


To unlock the oven

1. Press **+30s (quick start)** and **COOK TIME** at the same time and hold for 3 seconds.



2. The lock symbol disappears in the display, indicating that all functions are unlocked.



troubleshooting and information code

STORING AND REPAIRING YOUR MICROWAVE OVEN

Repairs should only be made by a qualified service technician.

If oven requires servicing, unplug the oven and contact SAMSUNG Customer Service.

When calling, please have the following information ready:

- The model number and serial number (can be found inside the oven door)
- Warranty details
- Clear description of the problem

If oven must be temporarily stored, choose a clean dry place as dust and dampness can cause damage.

TROUBLESHOOTING

If you have problems with your oven, try the solutions suggested below. They may save you the time and inconvenience of an unnecessary service call.

Neither the oven’s display nor the oven operate.

- Make sure the plug is properly connected to a grounded outlet.
- If the wall outlet is controlled by a wall switch, make sure the wall switch is turned on.
- Remove the plug from the outlet, wait ten seconds, then plug it in again.
- Reset the circuit breaker or replace any blown fuse.
- Plug the oven into a different outlet.
- Plug a different appliance into the outlet. If the other appliance doesn’t work, call a qualified electrician to repair the wall outlet.

The oven’s display works, but the power won’t come on.

- Make sure the door is closed securely.
- Check if any packaging material or anything else is stuck in the door seal.
- Check if the door is damaged.
- Press Cancel twice and enter all cooking instructions.

The oven does not start when you press the start button.

- Make sure the door is closed completely.

Smoke and bad smell when initial operating.

- It's a temporary condition by new component heating. Smoke and smell will disappear completely after 10 minutes operation.
  To remove smell more quickly, please operate microwave oven with putting lemon formation or lemon juice in the cabinet.

The power goes off before the set time has elapsed.

- It may occur a power outage. If there was a power outage, the time indicator will display: 88:88.
- Reset the clock and any cooking instructions.
- Reset the circuit breaker or replace any blown fuse.
- Make sure the oven is placed properly in accordance with installation guide.

The food is either overcooked or undercooked.

- Make sure the cooking length is set appropriately by considering the type of food.
- Make sure the power level is set appropriately.

The food is not cooked at all.

- Make sure the door is closed securely.
- Check if timer is set correctly and/or start button is pressed.
- Reset the circuit breaker or replace any blown fuse.

Sparking and cracking occur inside the oven (arcing).

- Remove any metallic utensils, cookware, or metal ties.
- If using foil, use only narrow strips and allow at least one inch between the foil and interior oven walls.

Operating noise is too loud.

- The oven makes noise during operation. This is normal.
  If you hear an abnormal sound continuously, please contact the Samsung Call Center.

The oven causes interference with radios or televisions.

- Slight interference may be observed on televisions or radios when the oven is operating. This is normal. To solve this problem, install the oven away from televisions, radios and aerials.
- If interference is detected by the oven's microprocessor, the display may be reset. To solve this problem, disconnect the power plug and reconnect it. Reset the time.

The light bulb is not working.

- The Light bulb should not be replaced in person for safety reasons.
  Please contact nearest authorised Samsung customer care, to arrange for a qualified engineer to replace the bulb.

The fan continues to operate after the oven has been turned off.

- This is a normal occurrence. Cooling fan may continue to operate for up to cooling down the oven after oven has been turned off.

Condensation inside the oven.

- This is normal condition. Simply wipe away after cooking.

Air flow around the door and outer casing.

- This is normal condition.

Light reflection around the door and outer casing.

- This is normal condition.

Steam escaping from around the door or vents.

- This is normal condition.

INFORMATION CODES

Code Symbol	Problem	Solution
SE	**KEY SHORT ERROR** This error occurs when a button is pressed and held for over 60 seconds.	Press **STOP/CANCEL** to stop the oven. After cooling, please restart the oven. OVEN has still same problem after above action, then contact an authorized SAMSUNG Customer Service.
E-25	**MICROWAVE ABNORMAL TEMP SENSING ERROR** It occurs when the temperature of cavity inside is over 210 °C in the Microwave Mode.	
E-23	**TEMP SENSOR TARGET TEMP ERROR** It occurs when the preheating is not completed and the temperature of cavity inside is under 120 °C for 30 minutes.	If any of these errors occur, please contact SAMSUNG Customer Service.
E-21	**TEMP SENSOR OPEN ERROR** It occurs due to a defective sensor, misplaced wires, a defective PCB.	
E-22	**TEMP SENSOR SHORT ERROR** It occurs due to a defective sensor, misplaced wires, a defective PCB.	
E-24	**ABNORMAL TEMP SENSING ERROR** It occurs when the temperature of cavity inside is over 250 °C for 10 minutes.	
E-81	**COMMUNICATION ERROR**	
E-83		
E-51		
E-53		

technical data

SAMSUNG strives to improve its products at all times. Both the design specifications and these user instructions are thus subject to change without notice.

TECHNICAL SPECIFICATIONS

Model		NQ50C7535DS
Power Source		240 V / 50 Hz
Power Consumption	Maximum Power	3350 W
	Microwave Mode	1650 W
	Grill Mode	2750 W
	Convection Mode	2700 W
Output Power		100 W / 900 W (IEC-705)
Operating Frequency		2450 MHz
Magnetron		OM75P (21)
Cooling Method		Cooling fan motor
Dimensions	Set Size	W 595 x H 454 x D 569.4 mm
	Built In Size	W 555 x H 445 x D 548.8 mm
Volume		50 Liter
Weight	Net	42.0 Kg
	Shipping	46.5 Kg

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QUESTIONS OR COMMENTS

COUNTRY	CALL	OR VISIT US ONLINE AT
AUSTRALIA	1300 362 603	www.samsung.com
NEW ZEALAND	0800 SAMSUNG (0800 726 786)	
CHINA	400-810-5858	
HONG KONG	(852) 3698 4698	www.samsung.com/hk (Chinese) www.samsung.com/hk_en (English)
INDIA	1800 3000 8282 1800 266 8282	www.samsung.com/in
INDONESIA	0800-112-8888 021-5699-7777	www.samsung.com/id
JAPAN	0120-327-527	www.samsung.com
MALAYSIA	1800-88-9999	www.samsung.com/my
PHILIPPINES	1-800-10-SAMSUNG(726-7864) for PLDT 1-800-3-SAMSUNG(726-7864) for Digitel 1-800-8-SAMSUNG(726-7864) for Globe 02-5805777	www.samsung.com/ph
SINGAPORE	1800-SAMSUNG(726-7864)	www.samsung.com
THAILAND	1800-29-3232 02-689-3232	www.samsung.com/th
TAIWAN	0800-329-999 0266-026-066	www.samsung.com
VIETNAM	1 800 588 889	

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